



Roaring Meg



CENTRAL OTAGO PINOT GRIS 2016

VINTAGE 2016:

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and

overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

WINEMAKING CONSIDERATIONS:

The grapes for this wine come from our vineyards in Central Otago's Cromwell basin. The fruit was harvested in top condition from the 4th to the 24th of April. The fruit was processed in a reductive manner, with the juice settled overnight and racked clean the following morning. The wine was fermented cool, to help maximise varietal character. The wine was stop fermented in an off-dry style to provide some palate weight and texture. The wine wasn't fined before being filtered and bottled.

TASTING NOTES:

This wine displays delicious very ripe Pinot Gris aromatics reminiscent of a fruit cocktail full of rock melon, pineapple and stonefruit nice detail is added by a white floral note. Succulent tropical fruit entry leads into a full textured mid palate and a ripe phenolic driven finish, this finish helps balances the wines off-dry style.

CELLARING POTENTIAL:

Roaring Meg Central Otago Pinot Gris is optimal drinking from release to four years of age.

ALCOHOL: 14.2%

PH: 3.42

T/ACIDITY: 5.8gL⁻¹

RESIDUAL SUGAR: 9.8gL⁻¹

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