

# CENTRAL OTAGO PINOT GRIS 2010



Alc. 14% T/A 5.9 gL-1 pH 3.3

Residual Sugar 11 gL-1

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This wine has aromatics reminiscent of a fruit cocktail full of white pear, passionfruit and melon. On the palate this is duplicated with lovely rich flavours, a textured mid palate and an off-dry finish.

Matt Dicey, Winemaker

#### CELLARING POTENTIAL

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

## VINTAGE 2010

2010 was a vintage of powerful concentration, characterised by excellent varietal definition in the white wines and lovely crisp acidities.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability lead to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, this lead to a very condensed compacted busy vintage.

#### VINEYARDS

The grapes for this wine come from our vineyards in Central Otago's Cromwell basin

### WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected vineyards in the Cromwell basin of Central Otago. The fruit was hand harvested in top condition from the 17th 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. It was lightly fined with isinglass before being filtered and bottled.