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## CENTRAL OTAGO PINOT GRIS 2011



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Alc. 14% T/A 6.3 g/L-1 pH 3.4

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Residual Sugar 8.5 g/L-1

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“ This wine has aromatics reminiscent of a fruit cocktail full of stonefruit, passionfruit and melon. On the palate these are 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 2011

2011 was not the easiest of vintages – there was a high potential for mediocrity if proper care was not taken at all times in the vineyard and winery. The quality of fruit was very good, provided the right decisions were made. As a style, vintage 2011 has a very different tenor to '09 and '10 which were all about density and concentration; 2011 is about purity, precision and elegance.

Spring was fantastically settled, almost too good to believe, which led to excellent flowering and fruit set. Spring conditions actually arrived at Christmas, and frequently unsettled weather was the norm right through January and February! Despite this, it was also pretty warm; it was almost too perfect for canopy and bunch development leading to bigger than normal berries, and higher bunch weights as a result. Finally some semblance of normality arrived in March with conditions settling. These settled conditions continued through the balance of autumn, other than one wet spell which highlighted how tender and thin-skinned the berries were this season. In the winery it was a season where the fruit needed empathy, and the direction of the wine was dictated by the fruit.

### 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 our vineyards in Central Otago's Cromwell basin. The fruit was harvested in top condition from the 1st to the 8th 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.

Visit [mtdifficulty.co.nz](http://mtdifficulty.co.nz) for agent and distributor contact details.

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Journey with us

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