

# CENTRAL OTAGO PINOT GRIS 2012



Alc. 14% T/A 6.5 gL-1 pH 3.5

Residual Sugar 13 gL-1

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This wine has aromatics reminiscent of a fruit cocktail full of stonefruit, melon and green mango. These characters are richly replicated on the palate, with a full 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 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early Autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

#### **VINEYARDS**

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

## WINEMAKING CONSIDERATIONS

The fruit was harvested in top condition from the 18th April to the 1st of May. 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.