



CENTRAL OTAGO PINOT GRIS 2013



Alc. 13.5% T/A 6.4 gL-1 pH 3.4

Residual Sugar 9 gL-1

“ 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 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

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 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.

Visit mtdifficulty.co.nz for agent and distributor contact details.

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