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## CENTRAL OTAGO PINOT GRIS 2014



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Alc. 14% T/A 6.1 g/L-1 pH 3.42

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Residual Sugar 10 g/L-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 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler 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 our vineyards in Central Otago's Cromwell basin. The fruit was harvested in top condition from the 27th March to the 9th 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](http://mtdifficulty.co.nz) for agent and distributor contact details.

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