



CENTRAL OTAGO PINOT GRIS 2015

“ This wine displays delicious ripe Pinot Gris aromatics reminiscent of a fruit cocktail full of white peach, passionfruit and rock melon. These characters are richly replicated on the palate, with a full textured mid palate and an off-dry finish. ”

Matt Dicey, Winemaker



Missing Bottle Image

CELLARING POTENTIAL

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

VINTAGE 2015

The beginning of spring bloomed dry and cool with low soil moisture coming into the season, November was characterised by much cooler than normal temperatures. The vines got away to a reasonably slow start. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and whilst warm was unusually damp, with much higher than average rainfall. March dried the vineyards out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact; everything being harvested over a 21 day period.

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 14th April to the 4th 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. The wine wasn't fined before being filtered and bottled.

Alc. 14% T/A 5.9g/L-1 pH 3.34

Residual Sugar <10 g/L-1

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

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