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## CENTRAL OTAGO

PINOT GRIS 2017



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Alc. 14.4% T/A 6.5 g/L-1 **pH 3.68**

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Residual Sugar 9.2 g/L-1

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

73 Felton Road, Bannockburn, Central Otago.

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“ This wine displays delicious ripe aromatics showcasing yellow fleshed stonefruit with a complexing white floral note. Succulent peach and rock melon introduce the wine, this then leads into a full textured mid palate and a ripe phenolic driven finish, this finish helps balances the wines off-dry style. ”

*Matt Dacey, Winemaker*

### CELLARING POTENTIAL

Mt Difficulty Roaring Meg Pinot Gris will improve for 3-5 years given optimal cellaring conditions.

### VINTAGE 2017

A very interesting season - overall we ended up with about an average amount of heat even though the season had a distinctly cool bent to it. A very warm wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with bad crop set.

### VINEYARD

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team.

### 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 13th April to the 5th 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.