

Roaring Meg



CENTRAL OTAGO

PINOT GRIS 2020



Alc. 13.7% T/A 7.10 g/L-1 pH 3.29

Residual Sugar 8.20g/L-1

"Broad open nashi pear characters lead into a textured mid-palate. The wine's natural acidity steps in and ties the threads of the wine together and helps balance the wines off-dry style. White peach and citrus provides the flourishes that finish the wine. Delicious and lively."

*Matt Dicey, Winemaker*

#### CELLARING POTENTIAL

Roaring Meg Central Otago Pinot Gris is at its best within three to five years of release.

#### VINTAGE 2020

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Even with all that fruit condition was superb with no disease pressure, and the small berries were bursting with flavour.

#### 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 throughout April in excellent condition. 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 palate weight and texture. The wine wasn't fined before being filtered and bottled.

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

73 Felton Road, Bannockburn, Central Otago.

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