



CENTRAL OTAGO PINOT GRIS 2021



Alc. 14% T/A 5.9 g/L pH 3.53

Residual Sugar 7.5 g/L

"AN INTENSE AND INVITING BOUQUET OF FRANGIPANI BLOSSOM WITH NASHI PEAR AND FRESH GINGER. A FULL AND RICH FLAVOURED PALATE OF WHITE PEACH AND CRUNCHY GREEN PEAR INITIALLY, FLOWING THROUGH WITH A FINE NATURAL ACIDITY. AN OFF-DRY PALATE GIVES A SUCCULENT AND LONG FINISH."

Greg Lane, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

VINEYARD

The grapes for this wine come from multiple of our vineyards in the beautiful Cromwell basin 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 for agent and distributor contact details.

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Journey with us

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