

*Roaring Meg*



CENTRAL OTAGO  
PINOT GRIS 2022



ALC: 14%  
T/A: 6.10g/L  
PH: 3.33

RESIDUAL SUGAR: 6.10g/L

“RIPE STONE FRUIT AND CITRUS BLOSSOM ON THE NOSE WITH HINTS OF SPICE, PEAR AND ICED PEACH TEA. THE PALATE ECHOES THE NOSE WITH ORANGE AND TANGERINE CITRUS, YELLOW PEACH AND GINGER. A SUCCULENT MID PALATE FLOWS THROUGH TO SOFT ACIDITY, PLENTY OF BRIGHT FRUIT SWEETNESS AND A FAINT TEXTURAL FINISH.”

Greg Lane, Winemaker

#### CELLARING POTENTIAL

Roaring Meg Pinot Gris is at its best within one to three years of release.

#### VINTAGE 2022

The 2022 season swung the pendulum again for Central Otago. This season was characterised by a very warm summer, punctuated by vital rain events, culminating in a bumper crop that was harvested 1-2 weeks ahead of long term average. The benign, warm flowering conditions in December resulted in excellent fruit set and healthy canopies that galloped through a dry January. They were replenished by rain in February before harvest began in mid-March and was wrapped up by mid-April.

#### VINEYARD

The grapes for this wine come from our Silver Tussock vineyard in the Pisa sub-region as well as our Mansons Farm and Templars Hill vineyards in Bannockburn, Central Otago which are all managed by our viticulture team.

#### WINEMAKING CONSIDERATIONS

The grapes for this wine come from our vineyards in Central Otago's Cromwell basin. The fruit was harvested throughout March and into April. The fruit was processed swiftly to minimize oxidation, with the juice settled overnight and racked clean the following morning. The wine was fermented cool with aromatic yeast, to help maximise varietal character. We stopped the fermentation in an off-dry style to provide palate weight and texture. The wine is lightly fined and is vegan friendly.

#### VEGAN FRIENDLY

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for more information.  
73 Felton Road, Bannockburn, Central Otago

