



Mt Difficulty Mansons Farm Pinot Gris 2007

Made in a late harvest style with slightly higher residual sugar (25g/l), this rich & unctuous wine displays bold citrus and stone fruit aromas. These same fruits explode on the palate with unrestrained enthusiasm, continuing right through the palate. The residual sugar helps to bring richness and balance to the wine without being cloying. This wine will age well developing some delicious oiliness over time and is well suited to most food types.

Winemaking Considerations

The fruit for this wine came from our Mansons Farm Vineyard; the fruit was left to hang allowing exceptional flavours to develop within the fruit. The fruit was harvested on the 24th May with the picking decision being decided by fruit flavour and concentration alone. The fruit was hand harvested and processed with all care. The juice was racked clean and fermented slowly to retain varietal expression. Chilling and racking the wine stopped the ferment, thus leaving residual sugar with the aim of providing balance and richness to the wine.

Alc: 14.0%

Tit. Acidity: 6.4gL⁻¹

pH: 3.25

Residual Sugar: 25gL⁻¹

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