

## Mt Difficulty Pinot Gris 2009

The cool vintage of 2009 has resulted in aromas of nectarine and peach blossom mingled with Bon Chretien pear. The palate displays luscious fruit in the same vein, while the mid palate is full, creamy and well textured. The wine has a rich, minerally, stone fruit driven finish.

### Winemaking Considerations

The grapes for this wine come from five of our Bannockburn vineyards; Templars Hill, Long Gully, Bannockburn Bay, Ferris and Lytefoot. The fruit was hand harvested in top condition from the 11<sup>th</sup> to the 22<sup>nd</sup> of April: 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. All the components were left on gross yeast lees for four months post fermentation with weekly stirring. This was used to help enhance the complexity and textural aspects of this Pinot Gris.

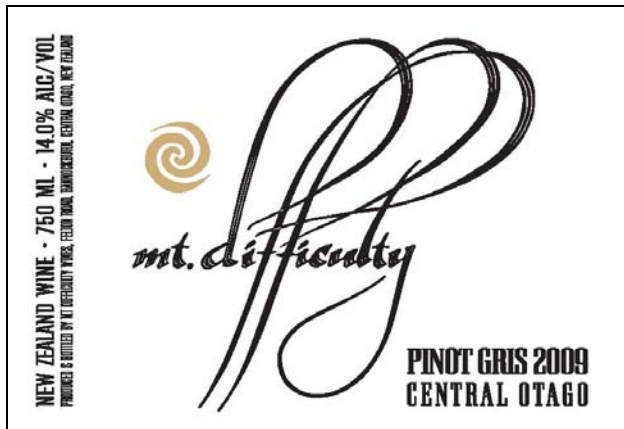
Alc: 14.0%

Tit. Acidity: 6.6 gL<sup>-1</sup>

pH: 3.46

Residual Sugar: 4.3gL<sup>-1</sup>

info@mtdifficulty.co.nz    www.mtdifficulty.co.nz



## Mt Difficulty Pinot Gris 2009

The cool vintage of 2009 has resulted in aromas of nectarine and peach blossom mingled with Bon Chretien pear. The palate displays luscious fruit in the same vein, while the mid palate is full, creamy and well textured. The wine has a rich, minerally, stone fruit driven finish.

### Winemaking Considerations

The grapes for this wine come from five of our Bannockburn vineyards; Templars Hill, Long Gully, Bannockburn Bay, Ferris and Lytefoot. The fruit was hand harvested in top condition from the 11<sup>th</sup> to the 22<sup>nd</sup> of April: 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. All the components were left on gross yeast lees for four months post fermentation with weekly stirring. This was used to help enhance the complexity and textural aspects of this Pinot Gris.

Alc: 14.0%

Tit. Acidity: 6.6 gL<sup>-1</sup>

pH: 3.46

Residual Sugar: 4.3g<sup>l</sup>-1

info@mtdifficulty.co.nz    www.mtdifficultv.co.nz