



*Roaring Meg*

# ROARING MEG

## CENTRAL OTAGO

### PINOT GRIS 2013

#### VINTAGE 2013:

The growing season in 2013 kicked off with a cool spring with frosts in early November reducing production. After that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

#### WINEMAKING CONSIDERATIONS:

The grapes for this wine come from our vineyards in Central Otago's Cromwell basin. The fruit was harvested in top condition from the 18<sup>th</sup> April to the 1<sup>st</sup> of May. 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 some palate weight and texture. It was lightly fined with isinglass before being filtered and bottled.

#### TASTING NOTES:

This wine has aromatics reminiscent of a fruit cocktail full of stonefruit, melon and green mango. These characters are richly replicated on the palate, with a full textured mid palate and an off-dry finish.

#### CELLARING POTENTIAL:

Roaring Meg Central Otago Pinot Gris is optimal drinking from release to four years of age.

**ALCOHOL:** 13.5%

**PH:** 3.4

**T/ACIDITY:** 6.4g/L<sup>-1</sup>

**RESIDUAL SUGAR:** 8.68g/L<sup>-1</sup>