



SINGLE VINEYARD  
**LONG GULLY**  
PINOT NOIR 2017



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Alc. 13.9% TA 5.1 g/L pH 3.72

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Residual Sugar < 1 g/L

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Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago

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“Our 2017 Long Gully Pinot Noir is a bright, medium-purple colour with crimson hues. Aromas and flavours of blackberry, dark cherry and wild herb are supported by dense texture and fine-grained tannins.”

*Matt Dacey, Winemaker*

#### CELLARING POTENTIAL

Mt. Difficulty Long Gully Pinot Noir is expected to age beautifully for 10-15 years with proper cellaring.

#### VINTAGE 2017

2017 was another interesting vintage. After a generally dry, warm 2016 growing season, 2017 countered with cooler, wetter weather. Though spring was notably warm and prompted an early bud-burst, cool temperatures carried through late December, impacting flowering and resulting in lower than average fruit yields.

#### VINEYARD

Mt Difficulty Single Vineyard wines are site specific, created to express the terroir from which they come, and thus Mt Difficulty Long Gully Pinot Noir is the essence of the vineyard itself. Long Gully has Lochar soils with thin and wavy clay pans which are deep enough to cause no impediment to roots or drainage. These are well-drained, high pH soils ideally suited to viticulture. They generally have a 30 cm depth of top soil over fine to moderately coarse gravels. This vineyard is perched atop the banks of the Kawarau River and is one of the oldest sites in Bannockburn from vines that are 24 years old, with a small proportion from 21 year old vines.

#### WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested on the 7th and 13th of April 2017. Upon arrival at the winery, 70% of the bunches were destemmed, retaining 30% as whole-cluster. After 8 days of pre-fermentation maceration and another 7-9 days of fermentation, we let the wine sit on skins 8-10 days further. The wine was punched down a maximum of once daily before being pressed and racked to French oak barrels (25% new) for 14 months. The wine was filtered prior to bottling on the 14th of November 2018.

#### AWARDS & ACCOLADES

96 Points from James Suckling Tasting Report 2019

45.0685



169.139E