



BANNOCKBURN PINOT NOIR 2010



Alc. 14% T/A 5.4 g/L-1 pH 3.6

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73 Felton Road, Bannockburn, Central Otago.

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“ A warm, low-yielding vintage has produced a Pinot Noir displaying ripeness concentration and balance; dark fruits of the forest dominate the aroma and these are underpinned by lifted florals and black cherry, balanced with sweet aromatic spice notes. The wine has a ripe concentrated front palate, which displays these same characters in abundance. The mid palate is fleshy and well textured, and the wine finishes with a combination of ripe, fine-grained tannin, fruit and acidity. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Estate Pinot Noir will improve for 7-10 years given optimal vintage and cellaring conditions.

VINTAGE 2010

Excellent concentration, with the hallmarks of a warmer season – concentrated ripe dark fruit mingled with a touch of red fruit and a splash of savoury spice! A nicely odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 20% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, leading to a very compacted busy vintage.

VINEYARDS

The grapes for the wines that carry the Mt Difficulty Estate label are subject to two strict criteria: they are managed under the umbrella of the Mt Difficulty viticultural team and must be sourced from vineyards situated on the South side of the Kawarau River at Bannockburn. Each has a specific terroir, largely influenced by climate, and offers a variety of soil types from open gravels to heavier clays. They are all low in fertility, and include light sands, clays, loams and gravels. Mt Difficulty Estate Pinot Noir is blended from a range of Bannockburn vineyards, with the majority of grapes coming from earlier plantings which are predominantly clones 5, 6 and 10/5. More recent plantings are a mix of Dijon clones: 113, 115, 667 & 777.

WINEMAKING CONSIDERATIONS

Low yields this year were primarily due to low bunch numbers coming into the 2010 season. Reasonable conditions at flowering led to low yields, averaging 4.0 Tonnes/Ha. We began harvesting our Pinot Noir slightly later than usual on the 7th April and continued through to the 29th. Where possible we try to co-ferment different clonal lots from the same vineyard, whilst vineyards were kept separate. The majority of the lots were de-stemmed only; the remaining third contained 22-35% whole clusters. The must underwent 8-9 days of cold maceration during which time it was hand plunged once daily. The ferments were heated after day 8/9 and all fermented with indigenous yeasts. The ferments lasted for an average of 7-8 days during which time they were hand plunged three times per day with the temperature peaking at 33°C. The wine stayed on skins for a further 6-8 days post-dryness, and was plunged once to twice a day with increasing ease. When the wine tasted in harmony it was pressed off to barrel where it resided on full lees for 12 months. It underwent malolactic fermentation in the spring, was racked out of barrel in mid spring and filtered prior to bottling.