



## BANNOCKBURN PINOT NOIR ROSE 2021



Alc. 14% T/A 6.3g/L pH 3.49

Residual Sugar 1.4g/L

“ OUR PINOT ROSÉ DISPLAYS A CRIMSON COLOUR WITH RIPE STRAWBERRY AND CHERRY WITH A TOUCH OF SPICE AND VIOLETS ON THE NOSE. SUPPLE RED FRUIT ALONG WITH A SAVOURY MINERALITY ON THE PALATE. THE WINE FLOWS WITH LOVELY TEXTURE FEATURING STRAWBERRY NOTES THROUGH TO A BRIGHT ACIDITY. ”

Matt Dicey, Winemaker

### CELLARING POTENTIAL

Mt Difficulty Pinot Noir Rosé will improve for 2 - 4 years given optimal cellaring conditions.

### VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

### VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn 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 Bannockburn Pinot Noir Rosé is blended from a range of Bannockburn vineyards.

### WINEMAKING CONSIDERATIONS

Our aim is to craft a delectable, savoury, dry Rosé. The fruit for our Rosé was hand harvested on the 9th and 13th of April. The fruit was de-stemmed to tank where it received seven days of skin contact; the must was warmed prior to pressing to help kick off ferment, then cooled and pressed with some solids, straight into old Pinot Noir barrels for fermentation. The wine was fermented to dry by indigenous yeasts in barrel and sat on full lees for four months. It was stirred weekly to help build texture before racking, filtration and bottling in late September.

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

73 Felton Road, Bannockburn, Central Otago.

Journey with us

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