

SINGLE VINEYARD

LONG GULLY

Pinot Noir 2017



45.068S



169.139E



“Long Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. This wine is a bright, medium-purple colour with a crimson hue. Aromas of dark blackberry, with a wild herb complexity and engaging floral notes. Supple dense berries and cherries dominate onto the palate, finishing strongly with fine-grained tannins and spicy dark berry fruit. Lovely flow”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Long Gully Pinot Noir will improve for 10 -15 years given optimal cellaring conditions.

VINTAGE 2017

Another very 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.

VINEYARDS

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 from our Long Gully vineyard on the 7th and 13th of April. One third of the grapes were destemmed with 30% whole clusters retained, the balance was fully destemmed. The ferments typically underwent a period of 8 days pre-fermentation maceration at about 9C. Fermentation took a period of 7-9 days with a maximum temperature of 30C; the wine sat on skins for a further 8 to 10 days until it tasted in harmony. The wine was punched down a maximum of once daily right through its maceration on skins. The wine was settled overnight after pressing, and racked to barrel for 14 months. The wine underwent natural malolactic fermentation in the spring and was racked out of barrel in late July. The wine was filtered but not fined before bottling in November 2018.

Alc. 13.9% T/A 5.1 gL-1 pH 3.72

Residual Sugar 0.24 gL-1

Visit mtdifficulty.co.nz for agent and distributor contact details.

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