

SINGLE VINEYARD
TARGET GULLY
PINOT NOIR 2016



45.079S



169.132E



“ TARGET GULLY PINOT NOIR IS HAND CRAFTED IN VERY LIMITED QUANTITIES AND ONLY RELEASED IN OUTSTANDING VINTAGES. THIS VINTAGE SHOWS A CLASSIC TARGET GULLY SLIGHTLY COOLER FRUIT EXPRESSION MORE FOCUSED ON SILKY RED CHERRY ALONGSIDE DISTINCTIVE LIQUORICE / ANISE SPICE CHARACTER. DENSE SUPPLE SILKY RED FRUITS OF THE FOREST INTRODUCE THE WINE, THIS SILKEN QUALITY FLOWS INTO A SENSUOUS MID-PALATE WHICH FINISHES STRONGLY WITH A COMBINATION OF FRUIT AND FINELY GRAINED TANNIN. THE WINE MOVES SEAMLESSLY AND LITHELY ON THE PALATE. ”

Matt Dicey, Winemaker

Cellaring potential

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

Vintage 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

Vineyard

The grapes for the wines that carry the Mt Difficulty 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 in a very specific area - the South side of the Kawarau River at Bannockburn. Mt Difficulty Single Vineyard wines are even more site specific, created to express the terroir from which they come, and thus Mt Difficulty Target Gully Pinot Noir is the essence of the vineyard itself. Target Gully is comprised of Lochar soils. Lochar soils are well-drained, high pH soils ideally suited to viticulture with about 30cm of top soil over fine to moderately coarse gravels. The fruit for this wine comes from 20-plus year old vines with mixture of traditional clones.

Winemaking considerations

The fruit for this wine was harvested from our Target Gully vineyard on the 19th and the 20th of April. This block is higher in elevation than our other blocks and we tend to pick it slightly later in the season, this extra 'hang time' seems to give more character to the resultant wine. Two thirds of the ferments were fully destemmed; the final third contained 30% whole clusters. The different components underwent a period of 6 days pre-fermentation maceration at 10 C. Fermentation took a period of 9 days with a maximum temperature of 32 C, the wine sat on skins for a further 9-10 days until it tasted balanced. The wine was punched down every other day during pre-fermentation; once per day during fermentation and once to twice during post maceration. The wine was settled overnight after pressing and racked to barrel where it stayed for 16 months. The wine underwent malolactic fermentation in the spring and was racked out of barrel the following winter. The wine was not filtered or fined and bottled in December 2017.

Alc. 14.3% T/A 5.2g/L-1 pH 3.72

Residual Sugar <1g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
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