



BANNOCKBURN PINOT NOIR ROSÉ 2024



ALC: 14%

T/A: 6.7g/L

PH: 3.52

RESIDUAL SUGAR: 2.80g/L

“A PALE SALMON COLOUR WITH CLASSIC NOTES OF STRAWBERRIES & CREAM ALONG WITH A SAVOURY COMPLEXITY FROM THE WILD FERMENTATION. WEIGHT AND CREAMINESS ON THE PALATE WITH A STRONG SPINE OF ACIDITY DUE TO THE SITE AND CLONE. THE FINISH IS DRY AND TEXTURAL. AN INTRIGUING WINE, MADE FOR FOOD. ENJOY CHILLED WITH A CHEESE PLATTER AT THE MT DIFFICULTY CELLAR DOOR.”

Greg Lane, Winemaker

CELLARING POTENTIAL

Mt Difficulty Pinot Noir Rosé will improve for 1-5 years given optimal cellaring conditions.

VINTAGE 2024

2024 continued a string of excellent vintages in Central Otago. We experienced a very warm and dry growing season before a wicked wind kicked in from November to January. While soil moisture was reaching drought levels, we managed to keep the vines vital, producing small concentrated berries and powerful wines with lovely acidity. With no rain during February we started harvest early on March 14. Conditions cooled toward the end of March with ripening slowing and the vintage complete by Anzac Day.

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 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 sourced from a single block of Abel clone Pinot Noir, grown close to the base of Mt Difficulty itself.

WINEMAKING CONSIDERATIONS

Our aim is to craft a delectable, savoury, dry Rosé. The fruit was hand-picked, it was spilt into two parcels in the winery where half was gently crushed and pressed to tank where it settled for three days before wild fermentation in tank. The second lot was whole bunched pressed to retain acidity and avoid colour extraction, before wild fermentation in old barrel. The parcels were kept separate on lees for 6 months before blending and bottling. This technique has given a complex, weighty style rose.

A VEGAN FRIENDLY ROSÉ

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago