

SINGLE VINEYARD  
TARGET GULLY

*Pinot Noir 2017*



45.079S



169 132E



Alc. 13.5% T/A 5.4g/L-1 pH 3.69

RS 0 g/L-1

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

73 Felton Road, Bannockburn, Central Otago

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"Target Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. This vintage shows incredibly captivating floral aromatics from a cooler vintage. Dark fruits intertwined with Licorice and anise notes. A sense of restrained power is the hallmark of this wine. Lifted and perfumed"

Matt Dicey, Winemaker

#### CELLARING POTENTIAL

Mt Difficulty Target Gully Pinot Noir will improve for 7 -15 years given optimal cellaring conditions.

#### VINTAGE 2017

A very interesting season - overall we ended up with an average amount of heat even though the season had a distinctly cool bend to it. A very warm wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering, the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with lower than average yields.

#### 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 in 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

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.