



BANNOCKBURN  
PINOT NOIR ROSÉ 2018



Alc. 13.5% T/A 6.5g/L-1 pH 3.55

Residual Sugar 1.5g/L-1

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and  
distributor contact details.  
73 Felton Road, Bannockburn, Central Otago.

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“ Our Pinot Rosé displays a lovely red rose petal, whilst the aroma talks of ripe raspberry and strawberry notes. On the palate the wine leads with dry textural red cherry, developing into a richly textured mid-palate; brambly raspberry notes drive the finish of the wine. ”

*Matt Dicey, Winemaker*

#### CELLARING POTENTIAL

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

#### VINTAGE 2018

One for the record books, and a vintage of two halves. There was exceptional warmth from September through to late January, before cooling off through February and Autumn. With the warm start we got underway early; this warm settled weather continued through flowering and fruit set. The potential crop was well set, yet small as a result of the cool December in 2016. The vineyards really started to dry out through December and January, with irrigation struggling. With the arrival of February, temperatures plummeted to below average and rainfall was well above average. These cool and wetter-than-average conditions persisted right through harvest. Disease pressure remained low, even with the elevated rainfall, through the finish of the season. The cool, late Summer / Autumn period enabled berry ripening through a cooler period providing ripe fresh characters.

#### 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 harvested on the 21st and 23rd March. 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 mid-September.