



SINGLE VINEYARD  
**LONG GULLY**  
PINOT NOIR 2016



---

Alc. 14.2% TA 4.5 g/L pH 3.78

---

Residual Sugar < 1 g/L

---

“Long Gully Pinot Noir is an engaging compilation for the senses. A vibrant bouquet of black cherry and wild herb give way to a supple palate. Flavours of cherry and sweet brown spice are supported by finely textured tannins leading to a long, satisfying finish.”

*Matt Dacey, Winemaker*

#### CELLARING POTENTIAL

Mt. Difficulty Long Gully Pinot Noir is expected to age beautifully for 10-15 years with proper cellaring.

#### VINTAGE 2016

The 2016 growing season was marked by an extended unstable weather pattern from October through March. Lower than average rainfall coupled with unusually warm days through spring led to an early bud burst and flowering. In January, a cool, windy system slowed down the vines' progress and delayed veraison. A very warm February was followed by an uncharacteristically overcast March. Finally, April delivered ample sunshine and stable conditions. Ultimately, we began picking later than usual but harvest was condensed to just 24 days.

#### VINEYARD

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 with vines that are 24 years old, with a small proportion of 21 year old vines.




#### WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested on the 11th and 12th of April 2016. Upon arrival at the winery, 70% of the bunches were destemmed, retaining 30% as whole-cluster. After 8 days of pre-fermentation maceration and another 7-8 days of fermentation, we let the wine sit on skins 6-8 days further. The wine was punched down a maximum of once daily before being pressed and racked to French oak barrels (27% new) for 14 months. The wine was bottled without fining or filtration on the 20th of November 2017.

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

73 Felton Road, Bannockburn, Central Otago

Journey with us

  @mtdifficulty and on  /mtdifficulty

45.0685



169.139E