



MT DIFFICULTY SINGLE VINEYARD LONG GULLY PINOT NOIR 2011

Proper care at all times in the vineyard and winery was the making of vintage 2011. Conditions were difficult but the quality of fruit was very good, provided the right decisions were made.

Spring was fantastically settled, which led to excellent flowering and fruit set. Usual spring conditions arrived late, and unsettled weather was the norm right through January and February! Despite this, it was also pretty warm; it was almost too perfect for canopy and bunch development, leading to bigger than normal berries, and higher bunch weights as a result. Finally some semblance of normality arrived in March with conditions settling. These conditions continued through autumn, other than one wet spell which highlighted how tender and thin-skinned the berries were this season. In the winery it was a season where the fruit needed empathy, and the direction of the wine was dictated by the fruit.

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 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. The majority of the fruit in the 2011 Long Gully Pinot Noir is from vines that are 16-19 years old with a smattering from vines that are 13 years old.

WINEMAKING CONSIDERATIONS:

The fruit for this wine was harvested from our Long Gully vineyard between the 28th March and the 5th of April. The fruit was all de-stemmed. The ferments typically underwent a period of 8 days pre-fermentation maceration at about 9°C. Fermentation took a period of 15 days with a maximum temperature of 32°C; the wine sat on skins for a further 7 days till tasting in harmony. The wine was punched down once daily during pre-fermentation, twice daily during fermentation and once per day during post-maceration. The wine was settled overnight after pressing, and racked to barrel for 16 months. The wine underwent natural malolactic fermentation in the spring and was racked out of barrel in late August. The wine was not filtered or fined before bottling in December 2012.

TASTING NOTES:

Long Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. Long Gully has always displayed classic perfumed red berry characters and for this warmer vintage, perfumed raspberry and red cherry really shine through along with an assemblage of christmas cake spices. These same berries dominate the entry onto the palate, this flows into a classic dense mid-palate. The wine finishes strongly with a lovely tension present right through the fine-grained tannins and spicy red berry fruit.

CELLARING POTENTIAL:

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

ALCOHOL:	14%	PH:	3.66
T/ACIDITY:	5.2gL ⁻¹	RESIDUAL SUGAR:	Nil