



SINGLE VINEYARD INSPIRATION CUVÉE



Alc. 14% T/A 5.1 g/L-1 pH 3.69

Residual Sugar <1 g/L-1

Visit mtdifficulty.co.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ Mt Difficulty Inspiration Cuvée Pinot Noir is a blended selection of 2013 vintage wine from four of Mt Difficulty's oldest vineyards, with the aim of allowing the characteristics of Bannockburn to shine in an exceptional vintage. It's a low volume and distinctive wine that's an inaugural release. Each single bottle comes in its own presentation gift box. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Inspiration Cuvée Pinot Noir will improve for 10 – 15 years given optimal cellaring conditions.

VINTAGE 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

VINEYARDS

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. The vineyard sites chosen for this wine are even more site specific. 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 Long Gully Pinot Noir is from vines that are 18-21 years old with a smattering from vines that are 15 years old. Target Gully is also comprised of Lochar soils, however higher in elevation, and with about 30cm of top soil over fine to moderately coarse gravels. The fruit for this wine comes from 17-18 year old vines with mixture of traditional clones. Pipeclay Terrace vineyard is made up of coarse, drought-prone Bannockburn soils and Scotland Point soils (impervious heavy clay). Bannockburn soils have a very low water holding capacity while the opposite is true of the Scotland Point soils, so irrigation systems have been designed to handle the very different requirements of each soil type. The fruit that contributed to this Pinot Noir comes from vines planted in 1996, so they were 17 years old in 2013. Mansons Farm is made up of two soil types: fine Bannockburn soil and Molyneux soils. Bannockburn soil is classified as anthropomorphic (man-made) having come about as a result of hydraulic mining and sluicing in the higher ground on the south side of Felton Road. Molyneux soils are gravels formed from schist and greywacke with a thin cover of silt or sand. They are drought-prone and not fertile, but are suitable to deep-rooted crops when managed carefully. The Pinot Noir vines on Mansons Farm are clones 113, 114 and 115.

WINEMAKING CONSIDERATIONS

We started harvesting our Pinot Noir from April 6th and continued through to April 22nd, this long picking period is partially due to the extended veraison. Where possible we try to co-ferment different clonal lots from the same vineyard, while vineyards are kept separate. Around two thirds of our ferments were destemmed only; the remaining third contained 20-35% whole clusters.