



SINGLE VINEYARD LONG GULLY PINOT NOIR 2008



Alc. 13.5% T/A 5.5 g/L-1 pH 3.6

Residual Sugar Nil

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

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“ This is the third Long Gully Single Vineyard Pinot Noir. Long Gully has always displayed classic red to black forest berry characters and for the vintage warmer blackcurrent and boysenberry really shine through. These same berries dominate the entry onto the palate, and flow in a rich and sensuous vein of fruit through the mid-palate. The wine finishes strongly with lovely fine grained tannin integrating seamlessly. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

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. 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 Long Gully Pinot Noir is from vines that are 17-20 years old with a smattering from vines that are 14 years old.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Long Gully vineyard between the 8th and 11th of April. The majority of fruit was de-stemmed, 60% of the final wine had 20% whole clusters during fermentation. The ferments typically underwent a period of 8 days pre-fermentation maceration at ~10°C. Fermentation took a period of 6 days with a maximum temperature of 35°C, the wine sat on skins for a further 7 days till tasting in harmony. The wine was punched down once per day during pre-fermentation; three times per day during fermentation and once to twice per day during post maceration. The wine was settled overnight after pressing and racked to barrel where it stayed for 14 months. The wine underwent malolactic fermentation in the spring and was racked out of barrel in June. The wine was not filtered or fined before bottling in September.