



SINGLE VINEYARD
LONG GULLY
PINOT NOIR 2010



Alc. 14% T/A 5.3 g/L-1 pH 3.6

Residual Sugar nil g/L-1

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

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“ Long Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. Long Gully has always displayed classic dark perfumed red berry characters and for this warmer vintage, perfumed boysenberry and red cherry really shine through. These same berries dominate the entry onto the palate, and the classic Long Gully dense flow through the mid-palate. The wine finishes strongly with masculine fine-grained tannin flowing into red berry fruit. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2010

Excellent concentration, with the hallmarks of a warmer season – concentrated focussed ripe red fruits of the forest mingled with a splash of savoury spice!

2010 was a nicely odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 20% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, leading to a very compacted busy vintage.

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 2010 Long Gully Pinot Noir is from vines that are 15-18 years old with a smattering from vines that are 12 years old.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Long Gully vineyard between the 16th and 22nd of April. The majority of fruit was de-stemmed; 20% of the final wine had 30% whole clusters during fermentation. The ferments typically underwent a period of 9 days pre-fermentation maceration at about 9°C. Fermentation took a period of 9 days with a maximum temperature of 33°C; the wine sat on skins for a further 9 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 malolactic fermentation in the spring and was racked out of barrel in late August. The wine was not filtered but was lightly egg white fined before bottling in December 2011.