



SINGLE VINEYARD LONG GULLY PINOT NOIR 2013



Alc. 14% T/A 5.3 g/L-1 pH 3.65

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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“ Long Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. Crisp blackberry and Bing cherry interplay with baronial floral notes alongside an assemblage of sweet brown spices. These same lifted dark cherry and berry notes dominate the entry onto the palate; there's a classic Long Gully dense mid-palate with flow and texture. The wine finishes strongly with a lovely tension present right through the fine-grained tannins and spicy dark berry fruit. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Long Gully 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

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. The majority of fruit in the 2013 Long Gully Pinot Noir is from vines that are 21 years old, with a small proportion from 18 year old vines.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Long Gully vineyard on the 8th and 15th April. Two thirds of the grapes were destemmed with 25% whole clusters were retained, the balance was fully destemmed. The ferments typically underwent a period of 8 days pre-fermentation maceration at about 9°C. Fermentation took a period of 10-14 days with a maximum temperature of 30°C; the wine sat on skins for a further 7 to 8 days until it tasted in harmony. The wine was punched down a maximum of once daily right through its maceration on skins. 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 2014.