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## SINGLE VINEYARD MANSONS FARM PINOT NOIR 2013



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Alc. 14% T/A 5.2 g/L-1 pH 3.68

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Residual Sugar <1 g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ Mansons Farm Pinot Noir is hand crafted in very limited quantities; this is its inaugural release. For this cooler vintage, lovely violet floral notes mingle with raspberry and red cherry alongside an assemblage of sweet brown spices. These same lifted floral and red berry notes dominate the entry onto the palate, dense mid-palate with flow, texture and fine structure building early. The wine finishes strongly with a lovely tension present right through the persistent fine-grained tannins and spicy red berry fruit. ”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Mt Difficulty Mansons Farm 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. Mt Difficulty Single Vineyard wines are even more site specific, created to express the terroir from which they come, and thus Mt Difficulty Mansons Farm Pinot Noir is the essence of the vineyard itself. Mansons Farm is made up of two soil types: fine Bannockburn soil and Molyneux soils. Bannockburn soil is classified as 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 used for this Mansons Farm were from clones 113 and 115, and were 11 years old in 2013.

### WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Mansons Farm vineyard on the 6th and 15th of April. All of the grapes were destemmed for this wine to try and help soften the structure of the wine. The ferments underwent a period of 9 days pre-fermentation maceration at about 10-11°C. Fermentation took a period of 14-15 days with a maximum temperature of 30°C; the wine sat on skins for a further 7 days till tasting 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 15 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 2013.