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## BANNOCKBURN PINOT NOIR 2012



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Alc. 14% T/A 5.4 g/L-1 pH 3.7

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73 Felton Road, Bannockburn, Central Otago.

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“ A cool vintage has produced a Pinot Noir displaying delicious perfumed aromatics with piercing clarity; dark red and black fruits of the forest dominate the aroma and these are underpinned by lifted floral notes. The wine displays lovely elegance and flow with striking precision and clarity. On the palate it kicks off with a plush dense fruit of the forest entry, this plushness then moves beautifully into the mid palate, after which fine elegant textural tannins frame fruit and acidity on a lengthy finish. ”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Mt Difficulty Bannockburn Pinot Noir will improve for 7-10 years given optimal vintage and cellaring conditions.

### VINTAGE 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled too merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

### VINEYARDS

The grapes for the wines that carry the Mt Difficulty Bannockburn 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 on the South side of the Kawarau River at Bannockburn. Each has a specific terroir, largely influenced by climate, and offers a variety of soil types from open gravels to heavier clays. They are all low in fertility, and include light sands, clays, loams and gravels. Mt Difficulty Bannockburn Pinot Noir is blended from a range of Bannockburn vineyards, with the majority of grapes coming from earlier plantings which are predominantly clones 5, 6 and 10/5. More recent plantings are a mix of Dijon clones: 113, 115, 667 & 777.

### WINEMAKING CONSIDERATIONS

Lower bunch numbers were converted through an excellent flowering to lower average yields of approximately 4.5 Tonnes /Ha. We experienced one of our latest ever starts to harvest with our Pinot Noir picked from April 5th through to May 5th. 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 de-stemmed only; the remaining third contained 20-35% whole clusters. The must underwent 9-10days of cold maceration, being hand plunged once daily. The ferments were heated after this and all fermented with indigenous yeasts. The ferments lasted for an average of 8-10days during which time they were hand plunged once to twice daily with the temperature peaking at 32oC. The wine stayed on skins for a further 7-9days post-dryness, and was plunged once daily with increasing ease. When the wine tasted in harmony it was pressed off to barrel where it resided on full lees for 12 months. It underwent malolactic fermentation in the spring, was racked out of barrel in late autumn and filtered prior to bottling.