



BANNOCKBURN PINOT NOIR 2013



Alc. 14% T/A 5.2 g/L-1 pH 3.64

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73 Felton Road, Bannockburn, Central Otago.

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“ This vintage has produced a Pinot Noir displaying opulent rich aromatics; lush dark fruits of the forest dominate the aroma and these are underpinned by sweet brown spice 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 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 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

2013 was a return to average yields of approximately 5-5.5 Tonnes /Ha. We started harvesting our Pinot Noir from April 3rd and continued through to May 2nd, this long picking period is partially due to the extended veraison. 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 9-10 days 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 8-10 days during which time they were hand plunged once to twice daily with the temperature peaking at 31°C. The wine stayed on skins for a further 7-9 days 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.