



SINGLE VINEYARD PIPECLAY TERRACE PINOT NOIR 2007



“ This vintage was distinctive showing classic Pipeclay Bing/ Stella cherry and blackberry alongside liquorice and spice. The wine displays a strong fruit entry, which moves into a rich and sensuous mid-palate. The wine finishes strongly with a combination of fruit and finely grained tannin. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Pipeclay Terrace vineyard on the 3rd and 16th of April. The fruit was all destemmed. The ferments typically underwent a period of 6 days pre-fermentation maceration at about 12°C. Fermentation took a period of 6 days with a maximum temperature of 34°C, the wine sat on skins for a further 10 days till tasting in harmony. The wine was punched down once per day during pre-fermentation; four times per day during fermentation and once to twice per day during post maceration. The wine was settled overnight after pressing and racked to barrel where it stayed for 14 months. The wine underwent malolactic fermentation in the spring and was racked out of barrel in June. The wine was not filtered or fined before bottling in September.

Alc. 14% T/A 6.4 gL-1 pH 3.58

Residual Sugar <1 gL-1

Visit mtdifficulty.co.nz for agent and distributor contact details.
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