



SINGLE VINEYARD
TARGET GULLY
PINOT NOIR 2010



Alc. 14% T/A 5.2 g/L-1 pH 3.7

Residual Sugar Nil g/L-1

Visit mtdifficulty.co.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ Target Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. This vintage shows broad textured red cherry and berry fruits alongside a distinctive liquorice / anise spice character. The wine displays a dense supple red fruit of the forest entry, which moves into a rich and sensuous mid-palate then finishes strongly with a combination of fruit and finely grained tannin. The wine moves seamlessly and lithely on the palate. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2010

Excellent concentration, with the hallmarks of a warmer season – concentrated broad textural dark fruit mingled with a splash of savoury spice!

2010 was a nicely odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 20% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, leading to a very compacted busy vintage.

VINEYARD

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 Target Gully Pinot Noir is the essence of the vineyard itself. Target Gully is comprised of Lochar soils. Lochar soils are well-drained, high pH soils ideally suited to viticulture with about 30cm of top soil over fine to moderately coarse gravels. The fruit for this wine comes from 15-16 year old vines with mixture of traditional clones.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Target Gully vineyard on the 15th and the 16th of April. This block is higher in elevation than our other blocks and we tend to pick it slightly later in the season, this extra 'hang time' seems to give more character to the resultant wine. All of the ferments were fully destemmed; the different components underwent a period of 10 days pre-fermentation maceration at 100C. Fermentation took a period of 8-9 days with a maximum temperature of 33°C, the wine sat on skins for a further 9-10 days until it tasted balanced. The wine was punched down once per day during pre-fermentation; twice 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 16 months. The wine underwent malolactic fermentation in the spring and was racked out of barrel the following winter. The wine was lightly egg white fined and bottled in December 2011.