



SINGLE VINEYARD
TARGET GULLY
PINOT NOIR 2013



Alc. 14% T/A 5.1 g/L-1 pH 3.68

Residual Sugar <1 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 limited quantities and only released in outstanding vintages. This vintage shows textured red cherry and berry fruits alongside a distinctive anise spice character. The wine displays a dense supple red forest fruit entry, moving into a rich and sensuous mid-palate, finishing 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 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 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 20-plus year old vines with mixture of traditional clones.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from Target Gully vineyard on the April 15th and 16th. This block is higher in elevation than our other blocks and we tend to pick it slightly later in the season; the 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 10°C. Fermentation took 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 a day during pre-fermentation; twice a day during fermentation and once to twice a 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, was racked out of barrel the following winter then lightly egg white fined and bottled in December 2014.