



BANNOCKBURN PINOT NOIR ROSE 2016



Alc. 14% T/A 6.2 g/L-1 pH 3.44

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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“ Our Pinot Rosé displays a lovely red rose petal, whilst the aroma displays savoury raspberry notes alongside a dash of cranberry. On the palate the wine leads with the same savoury raspberry note, this develops into a richly textured mid-palate; the cranberry element flows through to finish the wine.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Pinot Rosé will improve for 2 - 4 years given optimal cellaring conditions.

VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

VINEYARDS

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate 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 Rosé is sourced from purpose grown Pinot Noir on our Target Gully Vineyard.

WINEMAKING CONSIDERATIONS

Our aim is to craft a delectable savoury dry Rosé. The fruit for our Rose was harvested on the 7th April. The fruit was de-stemmed to tank where it received eight days of skin contact; the must was warmed 2 days prior to pressing to help kick off ferment then cooled and pressed with full solids straight into old Pinot Noir barrels for fermentation. The wine was fermented to dry by indigenous yeasts in barrel and sat on full lees for four months. It was stirred weekly to help build texture before racking, filtration and bottling in mid-October.