



BANNOCKBURN PINOT NOIR ROSE 2020



Alc. 14.3% T/A 7.6g/L-1 pH 3.57

Residual Sugar 0.50g/L-1

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

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“ Our Pinot Rosé displays a lovely warm watermelon complexion. The wine leads with ripe strawberry with a touch of raspberry and cinnamon, with wild flowers adding interest in the background. Supple red fruits of the forest along with a touch of caramel introduce the wine. The wine flows with lovely texture featuring strawberry notes through to lively acidity intertwined with savage raspberry notes. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2020

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Even with all that fruit condition was superb with no disease pressure, and the small berries were bursting.

VINEYARD

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 Rosé is blended from a range of Bannockburn vineyards.

WINEMAKING CONSIDERATIONS

Our aim is to craft a delectable, savoury, dry Rosé. The fruit for our Rosé was harvested on two dates the 21st April and the 7th May. The fruit was de-stemmed to tank where it received seven days of skin contact; the must was warmed prior to pressing to help kick off ferment, then cooled and pressed with some 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-November.