



BANNOCKBURN PINOT NOIR ROSÉ 2022



ALC: 14%
T/A: 3.45g/L
PH 6.10
RESIDUAL SUGAR: 3.60g/L

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago

“A TEXTURAL AND DRY STYLE OF ROSÉ WITH ROSEWATER AND WATERMELON ON THE NOSE, A HINT OF CRAB APPLE AND RUBY GRAPEFRUIT. DELICIOUS RED CHERRY AND APPLE FLAVOURS WITH A SAVOURY MINERALITY ON THE PALATE. THE WINE HAS A FINE ACID LINE MAKING IT AN INTRIGUING, SERIOUS AND FOOD FRIENDLY STYLE OF ROSÉ.”

Greg Lane, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2022

The 2022 season swung the pendulum again for Central Otago. This season was characterised by a very warm summer, punctuated by vital rain events, culminating in a bumper crop that was harvested 1-2 weeks ahead of long term average. The benign, warm flowering conditions in December resulted in excellent fruit set and healthy canopies that galloped through a dry January. They were replenished by rain in February before harvest began in mid-March and was wrapped up by mid-April.

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 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 was hand-picked, it was split into two parcels in the winery where half was crushed and left to soak on skins for three days, in the traditional style of this wine. After skin contact, it was pressed and fermented cool with wild yeast in tank. The other portion of fruit was crushed and pressed directly to old barrels for fermentation. Once ferment was complete, the wine was blended and prepared for bottling after 5 months on lees.

A VEGAN FRIENDLY ROSÉ