

MT DIFFICULTY BANNOCKBURN PINOT ROSÉ 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this lead to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

VINEYARD:

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 in our Inlet Vineyard, which is comprised of a mix of Cromwell and Manuherikia soil types. Cromwell soils are typically wind-blown sand in origin whilst the Manuherikia soils are loess over schist alluvium.

WINEMAKING CONSIDERATIONS:

Our aim is to craft a delectable savoury dry Rosé. The fruit was harvested on the 13th April. The fruit was de-stemmed to tank where it received five days of skin contact; the wine was 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.

TASTING NOTES:

Our Pinot Rosé displays a lovely red rose petal, whilst the aroma displays creamy red fruits of the forest complemented with savoury brown spice. On the palate the wine begins with supple, soft red fruits through to a richly textured mid-palate; liquorice and warm spice combine to finish on a high note.

CELLARING POTENTIAL:

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

ALCOHOL: 14.0% **PH**: 3.3

T/ACIDITY: 6.0gL⁻¹ RESIDUAL SUGAR: < 1gL⁻¹

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