

SINGLE VINEYARD  
GHOST TOWN  
*Pinot Noir 2016*



44.941S



168.966E



“Dark cherry and wild berry with lashings of savoury brown spice, whilst lavender floral notes add in detail and brightness. Dense, tight, dark berry notes lead into a compact palate. The wine finishes with savoury structural tannins enveloping the wine. Dark cherry flavours flow right through the structure and finish the wine with a flourish.”

Matt Dicey, Winemaker

#### CELLARING POTENTIAL

Mt Difficulty Ghost Town Pinot Noir will improve for 8 -12 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.

#### VINEYARD

Mt Difficulty Single Vineyard wines are a celebration of time and place. Located in Bendigo on Chinaman's Terrace, once home to over 2000 Chinese miners during the 1860s and 70s, Ghost Town vineyard comprises of 13ha planted in mature Pinot Noir, Pinot Gris and Syrah. Planted in 2001, Ghost Town is at a high elevation rising from 340m to 382m. It potentially sees slightly warmer temperatures than Bannockburn during the peak of the ripening period, although harvest can be a week or so later than our Bannockburn vineyards due to this elevation. Ghost Town's unique personality, together with minimal winemaking intervention, has resulted in a Pinot Noir that displays a savoury texture and spice detail.

#### WINEMAKING CONSIDERATIONS

We harvested the Pinot Noir over four picks from the 16th to the 21st April; in excellent condition. There is a plethora of different clones 114, 777, 667, Abel, 5, 115, all planted on the vineyard and also all represented in this wine. Where we were able to, we co-fermented all these clonal lots to enhance early integration. The majority of the fruit was destemmed, with around 10% of the fruit retained as whole clusters to help build structural intensity and help reflect the unique characteristics of the site. The wine underwent a 9-10 day cold soak and was hand plunged once daily; this was followed by a 7-12 day natural fermentation with temperature peaking at 29°C during which time the ferment was plunged twice daily. In total, the wine stayed on skins for 29 days prior to pressing, overnight settling and then went to barrel for 12 months. The wine went through malolactic fermentation in the spring, was racked to tank the following winter and bottled, unfiltered, in December.

Alc. 14.2% T/A 5g/L-1 pH 3.71

Residual Sugar <1g/L-1

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and distributor contact details.  
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