

SINGLE VINEYARD
HAVOC FARM
Pinot Noir 2016



45.037S



168.966E



“ The wine leads you through a forested glade with wildflower florals, mingled with violets and wild raspberry. Sweet brambly raspberry kicks off the wine, the acidity is apparent from mid flow and tightens the wines focus. Briary tannins compete with acidity whilst violet infused raspberry notes drive the finish of the wine. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Havoc Farm 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 on the Gibbston Back Road on an elevated terrace, this site is part of a frost drainage channel that increases the difficulty of growing and ripening a crop. Yields tend to be very low. Havoc Farm vineyard, named for Henry Van Asch, who originally planted the vineyard in 1992, is gently North-East sloping vineyard fertile Pigburn soils of shallow, fine sandy loam over alluvial schist. Rainfall is higher than Bannockburn at an average of 550mm per annum. Havoc Farms unique personality, together with minimal winemaking intervention, has resulted in a Pinot Noir that displays an earthiness and savoury spice.

WINEMAKING CONSIDERATIONS

We harvested the Pinot Noir from Havoc Farm in one pick on the 24th April; in excellent condition. There are three clones 5, 115, and 10/5 planted on the vineyard and also all represented in this wine. There were two ferments for this wine and these clones were all mixed together to try and enhance early integration. The majority of the fruit was destemmed, with 20% of the fruit retained as whole clusters to help build structural intensity and help reflect the unique characteristics of the site. The wine underwent an 8-9 day cold soak and was hand plunged once daily; this was followed by a 5-6 day natural fermentation with temperature peaking at 29°C during which time the ferment was plunged once daily. The wine stayed on skins for 29 days in total prior to pressing, overnight settling and then to barrel for 14 months. The wine went through malolactic fermentation in the spring, was racked to tank the following winter and bottled, unfined, in December.

Alc. 13.5% T/A 5.8g/L-1 pH 3.76

Residual Sugar <2g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
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