



SINGLE VINEYARD
MANSONS FARM
PINOT NOIR 2016






Alc. 14.2% TA 4.9 g/L pH 3.73

Residual Sugar <1 g/L

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago

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“mansons farm pinot noir is hand crafted in very limited quantities. our 2016 is medium ruby red in colour with a bouquet of black cherry, savoury brown spice, and notes of baronial flower. on the palate, a dense, dark berry entry and hints of spice are supported by an elegant tannin structure.”

Matt Dickey, Winemaker

CELLARING POTENTIAL

Mt. Difficulty Mansons Farm Pinot Noir will improve for 10 - 15 years given optimal cellaring conditions.

VINTAGE 2016

The 2016 growing season was marked by an extended unstable weather pattern from October through March. Lower than average rainfall coupled with unusually warm days through spring led to an early bud burst and flowering. In January, a cool, windy system slowed down the vines' progress and delayed veraison. A very warm February was followed by an uncharacteristically overcast March. Finally, April delivered ample sunshine and stable conditions. Ultimately, we began picking later than usual but harvest was condensed to just 24 days.

VINEYARD

Mt Difficulty Single Vineyard wines are site specific, created to express the terroir from which they come, and thus Mt Difficulty Mansons Farm Pinot Noir is the essence of the vineyard itself. Mansons Farm is predominately made up of Gibbston outwash gravels. These gravels are formed from schist broken by glacial to varying sizes and then there is a thin cover of silt or sand. They are drought-prone soils, but are suitable to deep-rooted crops when managed carefully. The Pinot Noir vines on Mansons Farm are clones 113, 114 and 115. This vineyard is perched atop the banks of the Kawarau River and is one of our newer vineyards in Felton Road, Bannockburn, planted in 2000 on grafted rootstock.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Mansons Farm vineyard on the 14th and 15th of April. All of the grapes were destemmed prior to 9 days of pre-fermentation maceration (at about 10°C) and a 9-10 day fermentation (at about 30°C). The wine remained on skins an additional 8 days with a maximum of one punch-down each day. After pressing, the wine was settled overnight before being racked to barrel. The wine was aged 15 months in French oak (27% new) and was racked out of barrel in mid-August. The wine was bottled in November 2017 without fining or filtration.

45.0735

MF

169.144E