



## Mt Difficulty Pinot Noir 2006

This wine reflects the nature of a warmer vintage displaying great concentration and balance; red fruits of the forest along with blackberry dominate the aroma and these are underpinned by spice and liquorice. The wine has a sweet concentrated front palate which displays these same characters in abundance. The mid palate is fleshy and well textured. The wine finishes with a lovely combination of tannins and fruit.

### Winemaking Considerations

The grapes for this wine come from our Bannockburn vineyards. Perfect weather experienced in December saw excellent fruit set meaning we achieved target crop levels yielding an average of 5 Tonne/Ha. The long, fine, warm autumn meant that we began harvesting our Pinot Noir in late March and continued through to late April. Individual clonal lots were kept in separate parcels from each vineyard. The majority of these lots were destemmed only; a reasonable proportion of the lots contained 15-20% whole clusters. The must underwent 5-7 days of cold maceration during which time it was hand plunged once daily. The ferments were heated after day five and most fermented with indigenous yeasts. The ferments lasted for an average of 6 days with the temperature peaking at 35°C. During this time the ferment was hand plunged three – four times per day. The wine stayed on skins for a further 8-10 days post-dryness, and was plunged once to twice a day with increasing ease. When the wine tasted in harmony it was pressed off to barrel where it resided on full lees for 11 months. It underwent malolactic fermentation in the spring, was racked out of barrel in late summer and lightly fined with egg white prior to filtration and bottling.

Alc: 14.5%

Tit. Acidity: 5.4gL<sup>-1</sup>

pH: 3.55

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