

## Mt Difficulty Pinot Noir 2007

This wine reflects the nature of a low yielding vintage displaying great concentration and balance; black cherry and blackberry dominate the aroma and these are underpinned by Christmas cake spice and liquorice. The wine has a dark 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 tannin and fruit.

### Winemaking Considerations

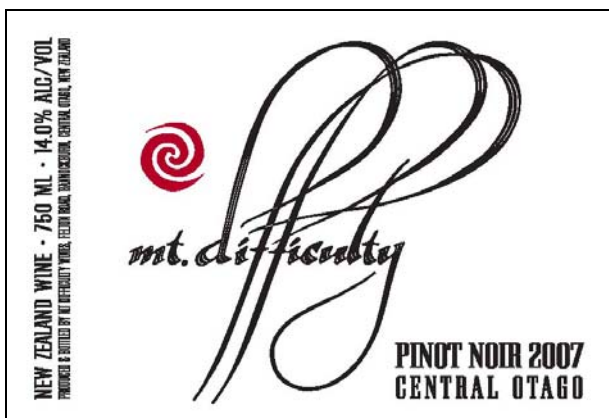
The grapes for this wine come from our Bannockburn vineyards. Poor weather over the crucial flowering period in December saw a poor fruit set meaning we achieved a low crop level yielding an average of 4 Tonnes / Ha. The balance of the growing season was its usual benign self especially the long long, fine, warm autumn meant that we began harvesting our Pinot Noir in early April and continued through to early May. Where different clonal lots from the same vineyard ripened at the same time they were placed together, individual vineyards were kept separate. The majority of these lots were destemmed only; the balance of the lots contained 15-30% whole clusters. The must underwent 8-9 days of cold maceration during which time it was hand plunged once daily. The ferments were heated after day 8 and most fermented with indigenous yeasts. The ferments lasted for an average of 6 days with the temperature peaking at 34°C. During this time the ferment was hand plunged three 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 filtered prior to bottling.

Alc: 14.0%

Tit. Acidity: 5.9gL<sup>-1</sup>

pH: 3.59

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