

Mt Difficulty Pinot Noir 2008

This wine reflects the nature of a warmer 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 velvety combination of tannin, fruit and acidity.

Winemaking Considerations

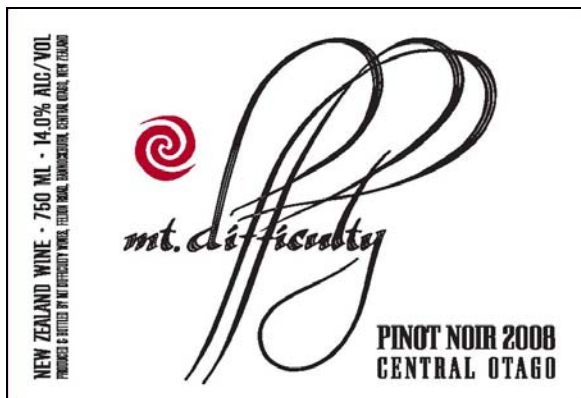
The grapes for this wine come from our estate Bannockburn vineyards. This was a phenomenal summer for growing grapes with almost too perfect a weather. Bunch numbers were low going into summer but with the fantastic weather we had near perfect berry set. The benign conditions meant larger than normal berries and a great deal of effort managing crop size. Overall, our yield this year was kept to 6.2 Tonnes per hectare. With the warm summer we began harvesting our Pinot Noir in late March and continued through to late April. Where different clonal lots from the same vineyard ripened at the same time they were placed together while 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 all 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 6-8 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: 5.40gL⁻¹

pH: 3.61

info@mtdifficulty.co.nz www.mtdifficulty.co.nz



Mt Difficulty Pinot Noir 2008

This wine reflects the nature of a warmer 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 velvety combination of tannin, fruit and acidity.

Winemaking Considerations

The grapes for this wine come from our estate Bannockburn vineyards. This was a phenomenal summer for growing grapes with almost too perfect a weather. Bunch numbers were low going into summer but with the fantastic weather we had near perfect berry set. The benign conditions meant larger than normal berries and a great deal of effort managing crop size. Overall, our yield this year was kept to 6.2 Tonnes per hectare. With the warm summer we began harvesting our Pinot Noir in late March and continued through to late April. Where different clonal lots from the same vineyard ripened at the same time they were placed together while 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 all 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 6-8 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: 5.40gL⁻¹

pH: 3.61

info@mtdifficulty.co.nz www.mtdifficulty.co.nz