



MT DIFFICULTY PINOT ROSÉ 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

VINEYARD:

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate label are subject to two strict criteria: they are managed under the umbrella of the Mt Difficulty viticultural team and must be sourced from vineyards situated in a very specific area - the South side of the Kawarau River at Bannockburn. Mt Difficulty Rosé is sourced from purpose grown Pinot Noir in our Target Gully Vineyard, which is primarily comprised of Lochar soils. Lochar soils are formed in older fans with weakly developed, thin and wavy clay pans which are deep enough to cause no impediment to roots or drainage. These are well-drained, high pH soils ideally suited to viticulture. They generally have a 30cm depth of top soil over fine to moderately coarse gravels.

WINEMAKING CONSIDERATIONS:

Our aim is to craft a delectable savoury dry Rosé. The fruit was harvested on the 17th April. The fruit was destemmed to tank where it received nine days of skin contact; then the wine was pressed straight into old Pinot Noir barrels for fermentation. The wine was fermented to dry by indigenous yeasts in barrel and sat on full lees for four months. It was stirred weekly to help build texture before racking, filtration and bottling in mid October.

TASTING NOTES:

Our Rosé displays a lovely red rose petal, whilst the aroma displays lovely rich red fruits of the forest with a nice violet floral note. On the palate the wine begins with rich, soft red fruits through to a richly textured mid-palate; fruit and acid combine nicely to provide a clean finish.

CELLARING POTENTIAL:

Mt Difficulty Pinot Rosé will improve for 2 - 4 years given optimal cellaring conditions.

ALCOHOL: 14%

PH: 3.6

T/ACIDITY: 5.1g/L⁻¹

RESIDUAL SUGAR: 1.5g/L⁻¹