

# MT DIFFICULTY PINOT ROSÉ 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3<sup>rd</sup> of April, continuing through until the 3<sup>rd</sup> of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

#### 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 Inlet Vineyard, which is comprised of a mix of Cromwell and Manuherikia soil types. Cromwell soils are typically wind-blown sand in origin whilst the Manuherikia soils are loess over schist alluvium.

## **WINEMAKING CONSIDERATIONS:**

Our aim is to craft a delectable savoury dry Rosé. The fruit was harvested on the 13<sup>th</sup> April. The fruit was de-stemmed to tank where it received five days of skin contact; the wine was pressed with full solids 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 Pinot Rosé displays a lovely red rose petal, whilst the aroma displays creamy red fruits of the forest complemented with savoury brown spice. On the palate the wine begins with supple, soft red fruits through to a richly textured mid-palate; liquorice and warm spice combine to finish on a high note.

#### **CELLARING POTENTIAL:**

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

**ALCOHOL:** 14.5% **PH**: 3.3

T/ACIDITY:  $6.0 \text{gL}^{-1}$  RESIDUAL SUGAR:  $< 1 \text{gL}^{-1}$ 

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