



# MT DIFFICULTY PINOT ROSÉ 2010

2010 shows excellent concentration, with the hallmarks of both a warm and a cool season. Great varietal definition in all styles – ripe, dark fruit co-mingled with red fruit and a splash of dried herbs in the Pinots.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8<sup>th</sup> April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe; this led to a very condensed, compacted, busy vintage.

## VINEYARD:

The grapes for the wines that carry the Mt Difficulty 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 not labelled under the Estate label, having been born of an experiment in 2005 when a very small crop of Merlot tempted Assistant Winemaker Roger de Grauw into trying something new. In the vintages since then it has evolved into a very stylish Pinot Rosé but the label has stayed true to its humble beginnings. Mt Difficulty Rosé is sourced from purpose grown Pinot Noir in our Target Gully Vineyard, which is comprised of Lochar and Bannockburn 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 30 cm depth of top soil over fine to moderately coarse gravels. Bannockburn soils are formed from sluicing operations during early gold mining activities. They are drought-prone due to the coarseness of the base material.

## WINEMAKING CONSIDERATIONS:

Our aim is to craft a delectable savoury dry Rosé. The fruit was harvested mid season, on the 17<sup>th</sup> April. The fruit was de-stemmed to tank where it received five days of skin contact – with Roger continuing to take out past frustrations by stomping at regular intervals! The wine was fermented to dry by indigenous yeasts in old Pinot Noir barrels and sat on full lees for 2 months. It was stirred weekly to help build texture before racking, filtration and bottling in mid October.

## TASTING NOTES:

Our Rosé displays a lovely pale red rose petal, whilst the aroma is a mixture of star fruit and red fruits of the forest. 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:** 3.4

**T/ACIDITY:** 6.0g/L<sup>-1</sup>

**RESIDUAL SUGAR:** <2g/L<sup>-1</sup>