



MT DIFFICULTY PINOT ROSÉ 2009

2009 was a vintage with excellent flavour definition – intense cool varietal flavours were evident in all the wines, with excellent concentration and typically high acidity providing lovely focus on the finish.

A cooler vintage; the volume of the 2009 harvest was down 15% on average. Climatically there was a good start to the season, but December was slightly wetter than usual which impacted negatively on bunch numbers. A typically turbulent January was followed by a cooler and wet February which slowed down vine growth. Good canopy management was essential, with canopies left as open as possible to minimise the detrimental effects of the weather. Central Otago provided its usual long, fine, warm autumn but a week into vintage a very cold spell brought on a cold response in our vines. This hurried the ripening process considerably, shortening and intensifying the season.

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 soils of the Bannockburn series, 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 15th April. The fruit was de-stemmed to tank where it received four days of skin contact – with Roger continuing to take out past frustrations by stomping at regular intervals! The wine was fermented to dry in old Pinot Noir barrels and sat on full lees for 2 months with weekly stirring to increase the wines textural attributes; before racking, filtration and bottling.

TASTING NOTES:

Our Rosé displays a lovely pale red rose petal, whilst the aroma is a mixture of Guava 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:	3.46
T/ACIDITY:	6.6g/L ⁻¹	RESIDUAL SUGAR:	<2g/L ⁻¹