



BANNOCKBURN PINOT NOIR ROSÉ 2017



Alc. 13% T/A 8.2 gL-1 pH 3.44

Residual Sugar 2.2 gL-1

“ Our Pinot Rosé displays a lovely red rose petal, whilst the aroma talks of wild raspberry notes with a hint of clove. On the palate the wine leads with dry textural raspberry elements, developing into a richly textured mid-palate; rose-hip tea like characters drive the finish of the wine. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2017

A very interesting season - overall we ended up with about an average amount of heat even though the season had a distinctly cool bent to it. A very warm wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with bad crop set.

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 on our Target Gully Vineyard.

WINEMAKING CONSIDERATIONS

Our aim is to craft a delectable savoury dry Rosé. The fruit for our Rose was harvested on the 9th April. The fruit was de-stemmed to tank where it received 10 days of skin contact; the must was warmed 2 days prior to pressing to help kick off ferment then cooled and 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.

Visit mtdifficulty.co.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

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