



MT DIFFICULTY SINGLE VINEYARD LONG GULLY PINOT NOIR 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 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 too 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 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 Single Vineyard wines are even more site specific, created to express the terroir from which they come, and thus Mt Difficulty Long Gully Pinot Noir is the essence of the vineyard itself. Long Gully has Lochar soils with 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. The majority of fruit in the 2012 Long Gully Pinot Noir is from vines that are 20 years old, with a small proportion from 14 year old vines.

WINEMAKING CONSIDERATIONS:

The fruit for this wine was harvested from our Long Gully vineyard on the 11th and 12th of April. The majority of the grapes were destemmed whilst 25% whole clusters were retained. The ferments typically underwent a period of 8 days pre-fermentation maceration at about 9°C. Fermentation took a period of 12-15 days with a maximum temperature of 33°C; the wine sat on skins for a further 7 days till tasting in harmony. The wine was punched down a maximum of once daily right through its maceration on skins. The wine was settled overnight after pressing, and racked to barrel for 16 months. The wine underwent natural malolactic fermentation in the spring and was racked out of barrel in late August. The wine was not filtered or fined before bottling in December 2013.

TASTING NOTES:

Long Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. For this cooler vintage, lovely violet floral notes co-mingle with raspberry and red cherry alongside an assemblage of sweet brown spices. These same lifted floral and red berry notes dominate the entry onto the palate, classic dense mid-palate with flow and texture. The wine finishes strongly with a lovely tension present right through the fine-grained tannins and spicy red berry fruit.

CELLARING POTENTIAL:

Mt Difficulty Long Gully Pinot Noir will improve for 10 -15 years given optimal cellaring conditions.

ALCOHOL: 13.8%

PH: 3.68

T/ACIDITY: 5.2g/L⁻¹

RESIDUAL SUGAR: <1g/L⁻¹