



SINGLE VINEYARD
LONG GULLY
PINOT NOIR 2015



Alc. 14% T/A 4.5 g/L-1 pH 4.6

Residual Sugar <1 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“Long Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. Crisp, dark, stella cherry notes sit alongside an assemblage of earthy, savoury brown spices with a background mocha element. These same lifted dark cherry along with lighter red cherry notes dominate the entry onto the palate; there’s a classic Long Gully dense mid-palate with flow and texture. The wine finishes strongly with a lovely tension present right through the fine-grained tannins and spicy dark berry fruit.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2015

The vines got away to a reasonably slow start: the beginning of spring bloomed dry and cool with low soil moisture coming into the season, and November was characterised by much cooler than normal temperatures. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and, whilst warm, was unusually damp, with much higher than average rainfall. March dried vineyards back out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact, with everything being harvested over a 21 day period.

VINEYARD

Mt Difficulty Single Vineyard wines are 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. This vineyard is perched atop the banks of the Kawarau River and is one of the oldest sites in Bannockburn from vines that are 23 years old, with a small proportion from 20 year old vines.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Long Gully vineyard on the 10th of April. One third of the grapes were destemmed with 25% whole clusters retained, the balance was fully destemmed. The ferments typically underwent a period of 10 days pre-fermentation maceration at about 9°C. Fermentation took a period of ~7 days with a maximum temperature of 30°C; the wine sat on skins for a further 6 to 7 days until it tasted 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 2014.