



SINGLE VINEYARD
MANSONS FARM
PINOT NOIR 2015



“ Mansons Farm Pinot Noir is hand crafted in very limited quantities, this is its second release. Earthy, savoury, savage raspberry notes dominate, with background violet floral notes. Floral notes lift the red berry characters, that introduce the wine. These flow into a more densely sculptured mid-palate. The wine continues to build through the finish, and displays a lovely tension through persistent fine-grained tannins acidity and spicy red berry fruit. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Mansons Farm 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 Mansons Farm Pinot Noir is the essence of the vineyard itself. Mansons Farm is predominately made up of Gibbston outwash gravels. These gravels are formed from schist broken by glacial to varying sizes and then there is a thin cover of silt or sand. They are drought-prone soils, but are suitable to deep-rooted crops when managed carefully. The Pinot Noir vines on Mansons Farm are clones 113, 114 and 115. This vineyard is perched atop the banks of the Kawarau River and is one of our newer vineyards in Felton Road, Bannockburn, planted in 2000 on grafted rootstock.

WINEMAKING CONSIDERATIONS

The fruit for this wine was harvested from our Mansons Farm vineyard on the 16th of April. All of the grapes were destemmed for this wine to try and help soften the structure of the wine. The ferments underwent a period of 9 days pre-fermentation maceration at about 9°C. Fermentation took a period of 12 days with a maximum temperature of 30°C; the wine sat on skins for a further 5 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 2016.

Alc. 14% T/A 5.1 gL-1 pH 4.6

Residual Sugar <1 gL-1

Visit mtdifficulty.nz for agent and distributor contact details.

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