



MT DIFFICULTY SINGLE VINEYARD TARGET GULLY PINOT NOIR 2011

Proper care at all times in the vineyard and winery was the making of vintage 2011. Conditions were difficult but the quality of fruit was very good, provided the right decisions were made.

Spring was fantastically settled, which led to excellent flowering and fruit set. Usual spring conditions arrived late, and unsettled weather was the norm right through January and February! Despite this, it was also pretty warm; it was almost too perfect for canopy and bunch development, leading to bigger than normal berries, and higher bunch weights as a result. Finally some semblance of normality arrived in March with conditions settling. These conditions continued through autumn, other than one wet spell which highlighted how tender and thin-skinned the berries were this season. In the winery it was a season where the fruit needed empathy, and the direction of the wine was dictated by the fruit.

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 Target Gully Pinot Noir is the essence of the vineyard itself. Target Gully is comprised of Lochar soils. Lochar soils are well-drained, high pH soils ideally suited to viticulture with about 30cm of top soil over fine to moderately coarse gravels. The fruit for this wine comes from 15-16 year old vines with mixture of traditional clones.

WINEMAKING CONSIDERATIONS:

The fruit for this wine was harvested from our Target Gully vineyard at the end of April. This block is higher in elevation than our other blocks and we tend to pick it slightly later in the season, this extra 'hang time' seems to give more character to the resultant wine. All of the ferments were fully destemmed; the different components underwent a period of 10 days pre-fermentation maceration at 10°C. Fermentation took a period of 8-9 days with a maximum temperature of 33°C, the wine sat on skins for a further 9-10 days until it tasted balanced. The wine was punched down once per day during pre-fermentation; twice per day during fermentation and once to twice per day during post maceration. The wine was settled overnight after pressing and racked to barrel where it stayed for 16 months. The wine underwent malolactic fermentation in the spring and was racked out of barrel and bottled in December 2012.

TASTING NOTES:

Target Gully Pinot Noir is hand crafted in very limited quantities and only released in outstanding vintages. This vintage shows broad textured red cherry and berry fruits alongside a distinctive liquorice / anise spice character. The wine displays a dense supple red fruit of the forest entry, which moves into a rich and sensuous mid-palate then finishes strongly with a combination of fruit and finely grained tannin. The wine moves seamlessly and lithely on the palate.

CELLARING POTENTIAL:

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

ALCOHOL: 14%

PH: 3.6

T/ACIDITY: 5.2g/L⁻¹

RESIDUAL SUGAR: Nil

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