



Mt Difficulty Pinot Noir 2004

This wine reflects the nature of the vintage displaying great balance and concentration; red fruits of the forest along with blackberry dominate the aroma, these are underpinned by savoury dried herb and liquorice. The wine has a sweet front palate which displays these same characters in abundance, the mid palate is fleshy and well textured. The wine finishes with a lovely combination of tannins and fruit.

Winemaking Considerations

The grapes for this wine come from our Bannockburn vineyards; Long Gully, Mansons Farm, Target Gully, Pipeclay Terrace, Ferris and Keillor. The long fine autumn meant that we could hang our fruit until mid April, harvesting through to late April. Individual clonal lots were kept in separate parcels from each vineyard. The majority of these lots were destemmed only; a small proportion of the lots contained 15-20% whole clusters. The must underwent 5-7 days of cold maceration during which time it was hand plunged once daily. The ferments were heated after day five and most were inoculated. The ferments lasted for an average of 6 days with the temperature peaking at 34-35°C. During this time the ferment was hand plunged three times per day. The wine stayed on skins for a further 8-10 days post-dryness, and was plunged once a day with increasing ease. When the wine tasted in harmony it was pressed off to barrel where it resided on full lees for 11 months. It underwent malolactic fermentation in the spring, was racked out of barrel in late summer and lightly fined with egg white and gelatine prior to a coarse filtration and bottling.

Alc: 14.0%

Tit. Acidity: 6.1gL⁻¹

pH: 3.68

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