



CENTRAL OTAGO PINOT NOIR 2007



Alc. 14% T/A 6.1 g/L-1 pH 3.56

“ This wine exhibits a lovely mix of red and black berry fruits with further complexity gained from oak spice. The wine has a sweet berry entry which displays these same characters in abundance. Tannins rise gracefully out of the mid-palate to finish the wine. These are balanced by the wine’s acidity and fruit, to produce a long fruit driven finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Roaring Meg Pinot Noir will improve for 3-5 years given optimal vintage and cellaring conditions.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected premium Central Otago vineyards. The warm dry autumn meant we started harvesting in early April. The fruit was all de-stemmed to enhance the natural fruit characters of Central Otago. We used a mixture of innovative fermentation technology along with traditional methods to ferment the wine. Half of the wine was made using Ganimede fermentors, and the wine stayed on skins an average of 24 days with temperatures peaking at 32°C. The balance of the wine underwent a traditional fermentation regime with hand plunging, this time for an average total maceration time of 21 days, with peak temperatures of 31°C. When the wine tasted in harmony it was pressed off to French oak barrels where it resided on lees for nine months. It underwent malolactic fermentation during early spring, was racked out of barrel in early summer and was not fined prior to filtration and bottling.

Visit mtdifficulty.co.nz for agent and distributor contact details.

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