



CENTRAL OTAGO PINOT NOIR 2009



Alc. 14% T/A 5.3 g/L-1 pH 3.7

Residual Sugar Nil

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73 Felton Road, Bannockburn, Central Otago.

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“ 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.

VINTAGE 2009

2009 was a vintage with excellent flavour definition – intense cool varietal flavours were evident in all the wines, with excellent concentration and typically high acidity providing lovely focus on the finish.

A cooler vintage; the volume of the 2009 harvest was down 15% on average. Climatically there was a good start to the season, but December was slightly wetter than usual which impacted negatively on bunch numbers. A typically turbulent January was followed by a cooler and wet February which slowed down vine growth. Good canopy management was essential, with canopies left as open as possible to minimise the detrimental effects of the weather. Central Otago provided its usual long, fine, warm autumn but a week into vintage a very cold spell brought on a cold response in our vines. This hurried the ripening process considerably, shortening and intensifying the season.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected premium Central Otago vineyards. The warm dry summer meant we started harvesting in late March. The fruit was all destemmed to enhance the natural fruit characters of Central Otago. The grapes stayed in the fermentor on average for a total of 24 days with temperatures peaking at 30-32°C. The wine was plunged or turned over once daily during pre-fermentation and three times daily during fermentation. When the wine tasted in harmony it was pressed off to French oak barrels where it resided on lees for 9 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.