



CENTRAL OTAGO PINOT NOIR 2011



Alc. 14% T/A 5.3 g/L-1 pH 3.69

Residual Sugar Nil

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73 Felton Road, Bannockburn, Central Otago.

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“ This wine highlights the warm season with lovely perfumed blackberry and dark Stella cherry fruits along with a hint of spice, adding complexity. The wine has a sweet berry entry which displays these same characters in abundance. Lovely ripe textural 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 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.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team. Even though it was an odd-ball summer it was also very warm which meant we started harvesting on the 23rd March and went through to the 27th April. 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 once daily during pre-fermentation and twice daily during fermentation. When the wine tasted in harmony it was pressed off to French oak barrels where it resided on lees for 10 months. It underwent malolactic fermentation during early spring, was racked out of barrel in early summer and lightly fined with egg white prior to filtration and bottling.