



CENTRAL OTAGO PINOT NOIR 2013



Alc. 14% T/A 5g/L-1 pH 3.5

Residual Sugar <1g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ This wine highlights the slightly cooler season with lovely perfumed dark red forest berries and cherry fruits along with a hint of dried herb, 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 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

VINEYARDS

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team.

WINEMAKING CONSIDERATIONS

Our harvest this year was later than usual with our first fruit harvested in mid-April and finishing up in May. The fruit was all destemmed to enhance the natural fruit characters of the Cromwell Basin. The grapes stayed in the fermentor on average for a total of 26 days, with temperatures peaking at 29-30°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 where it resided on lees for 10 months. It underwent malolactic fermentation during early spring, was racked out of barrel in mid-summer with filtration prior to bottling.