



CENTRAL OTAGO PINOT NOIR 2015



Alc. 14% T/A 4.7g/L-1 pH 3.71

Residual Sugar <1g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ This wine highlights the cool nature of the season with densely perfumed, wild black raspberry and black cherry along with a hint of complex dried herb. The wine has a supple dark cherry entry with focused flow through the mid palate. Lovely ripe textural tannins rise gracefully out of the mid-palate to finish the wine. These tannins are balanced by the wine’s acidity and more berry fruit. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2015

The beginning of spring bloomed dry and cool with low soil moisture coming into the season, November was characterised by much cooler than normal temperatures. The vines got away to a reasonably slow start. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and whilst warm was unusually damp, with much higher than average rainfall. March dried the vineyards out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact; everything being harvested over a 21 day period.w

VINEYARDS

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

WINEMAKING CONSIDERATIONS

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team. The harvest began on April 4th and finished up on the 23rd April, one of our most condensed harvests. The majority of the fruit was destemmed to enhance the natural fruit characters of the Cromwell Basin. A small proportion was retained as whole cluster, with the aim of building texture and structure. The grapes stayed in the fermentor on average for a total of 22-24 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, but no fining, prior to bottling.