



CENTRAL OTAGO
PINOT NOIR 2017



Alc. 14%

Residual Sugar <1g/L

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73 Felton Road, Bannockburn, Central Otago.

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“ This wine celebrates Pinot Noir in Central Otago. Dark cherry and wild raspberry dominate with a briary note in the background; soft sweet brown spice characters add detail. Dark berry notes, framed by dried herb elements lead the wine onto the palate; the wine flows with good texture. Fine elegant tannins rise out of the mid-palate and then are displaced by the wine’s crunchy cherry acidity. Refreshing and engaging. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2017

A very interesting season - overall we ended up with an average amount of heat even though the season had a distinctly cool bend to it. A very warm, wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering, the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with lower than average yields.

VINEYARD

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

WINEMAKING CONSIDERATIONS

The harvest began on the 4th April and finished up on the 28th April, another condensed harvest. 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 fermenter on average for a total of 22-24 days, with temperatures peaking at 28 - 30°C. The wine was plunged once daily during pre-fermentation and once to 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.