



CENTRAL OTAGO
PINOT NOIR 2018






Alc 14.4% pH 3.82 T/A 4.4

Residual Sugar <1g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

  @mtdifficulty and on  /mtdifficulty

“ This wine celebrates Pinot Noir from a warmer season in Central Otago. Wild raspberry, red cherry characters dominate while soft sweet brown spice characters add in detail. Savoury red cherry notes, lead the wine onto the palate; the wine flows with good texture. Fine elegant tannins rise out of the mid-palate and with wild raspberry notes drive the finish alongside fine 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

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 7th March and finished up a month later on the 7th April. 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 19-21 days, with temperatures peaking at 28 - 30°C. The wine was plunged once daily both during pre-fermentation and during fermentation. Post-fermentation the wine was left to extract with no further punch downs. 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 early-summer with filtration, but no fining, prior to bottling.