



CENTRAL OTAGO PINOT NOIR 2019



Alc 13.6% pH 3.74 T/A 5.2

R/S <1g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us
@mtdifficulty

“Lovely violet floral aromas introduce this delightful rendition of Central Otago Pinot Noir. Blackcurrant and black cherry introduce the wine onto the palate. The wine flows with good texture and dried herb notes. Fine, elegant earthy tannins rise out of the mid-palate and drive the finish. Dark, earthy 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 vintage of variability, contrasts and many different phases of weather through the growing season. A normal to warm start to the season was interrupted by a cold snap and snowfall mid-November. Weather over flowering was patchy, but overall successful. An oddity during summer this year was warmer nights and cooler days. There was a significant amount of early season rainfall, right through to the end of January. Cool and very dry conditions prevailed through February when veraison occurs - slowing the phase of ripening down. The heat and regular rainfall did reappear in March and then finally a very cool and lengthy final ripening phase through April.

VINEYARD

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

WINEMAKING CONSIDERATIONS

The harvest began on the 1st April and finished over a month later on the 9th May. The majority of the fruit was destemmed to enhance the natural fruit characters of Pinot Noir from 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.