



CENTRAL OTAGO PINOT NOIR 2020



ALC14% PH. 375 T/A 5.20

RESIDUAL SUGAR <1 GL-1

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CONTACT DETAILS.
73 FELTON ROAD, BANNOCKBURN, CENTRAL OTAGO.

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"BRIGHT CRIMSON IN COLOUR, A CLASSIC CENTRAL OTAGO NOSE FROM A COOLER YEAR. DELICATE VIOLET FLORALS AND WARM BAKING SPICES MIX IN TO AN INVITING AROMA. A CASCADE OF BLUE AND BLACK FRUIT WITH WARM EARTHY AND GENTLE SPICES WITH A LONG FINISH."

MATT DICEY, WINEMAKER

CELLARING POTENTIAL

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

VINTAGE

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Fruit condition was superb with no disease pressure, and the small berries were bursting with flavour.

VINEYARD

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

WINEMAKING CONSIDERATIONS

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.

Vegan friendly.