

Long Gully Pinot Noir 2015

MT DIFFICULTY, BANNOCKBURN, NEW ZEALAND



HARVEST & VINTAGE NOTES

Mt Difficulty Long Gully Pinot Noir is the essence of the vineyard itself. Long Gully has Lochar soils with thin and wavy clay pans which are deep enough to cause no impediment to roots or drainage. These are well-drained, high pH soils. They generally have a 30cm depth of top soil over fine to moderately coarse gravels. This vineyard is perched atop the banks of the Kawarau River and is one of the oldest sites in Bannockburn from vines that are 23 years old, with a small proportion from 20 year old vines.

The 2015 harvest began on the 10th of April with lower sugars than typical at nice ripe flavors. The harvest was very compact, with everything being harvested over 3 weeks.

One third of the grapes were destemmed with 25% whole clusters retained, the balance was fully destemmed. The ferments underwent a period of 10 days pre-fermentation maceration at about 48°F. Fermentation took a period of about 7 days with a max temperature of 86°F; the wine sat on skins for a further 6-7 days. The wine was punched down a maximum of once daily through its maceration on skins. The wine was settled overnight after pressing, and racked to barrel for 16 months. Natural malolactic fermentation took place in the Spring and the wine was racked out of barrel in late August. The wine was not filtered or fined before bottling in December 2015.



WINEMAKER: Matt Dicey

GRAPES: Pinot Noir

ALCOHOL: 14%

RESIDUAL SUGAR: <1 g/L

TOTAL ACIDITY: 4.5 g/L

PH: 4.6



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