

Roaring Meg Pinot Noir 2015

MT DIFFICULTY, BANNOCKBURN, NEW ZEALAND



HARVEST & VINTAGE NOTES

Harvesting began with lower sugars than typical at nice ripe flavors. The harvest was compact; everything being harvested over a 21 day period.

The grapes for this wine come from Cromwell basin vineyards managed by the Mt. Difficulty viticultural team. The majority of the fruit was destemmed, and a small proportion was retained as whole cluster, with the aim of building texture and structure. The grapes stayed in the fermentor on average for a total of 22-24 days, with temperatures peaking at 29- 30°C. The wine was plunged once daily during pre-fermentation and 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.

This wine highlights the cool nature of the season with densely perfumed, wild black raspberry and black cherry along with a hint of complexing dried herb. The wine has a supple dark cherry entry with focused flow through the mid palate. Lovely ripe textural tannins rise gracefully out of the mid-palate to finish the wine. These tannins are balanced by the wine's acidity and more berry fruit.



WINEMAKER: Matt Dicey

GRAPES: Pinot Noir

ALCOHOL: 14%

RESIDUAL SUGAR: <1 g/L

TOTAL ACIDITY: 4.7 g/L

PH: 3.71

