# Pinot Noir Mt Difficulty Estate 2020



### Region

A spectacular landscape and sophisticated tourist culture also home to some of the world's best Pinot Noir, not to mention impressive, vivid white wines. Main sub-regions lie within close reach, but the distinctive mountainous terrain means each occupies a unique microclimate. Soils can vary considerably within each sub-region though a stony free draining base is common to all. The world's southernmost wine region and the country's highest, in this semi-continental climate, with dry autumns and low humidity ensuring amazing purity and complexity.

#### Producer

Mt Difficulty is Central Otago's leading artisan winegrower with a pioneering heritage based in Bannockburn. With their founding vineyards established in 1992, Mt Difficulty owns some of the oldest vines having harnessed this once brutal terrain to produce premium wines that are among the finest in New Zealand. Mount Difficulty is Bannockburn's highest peak and the backdrop to their vineyards – some of Bannockburn's oldest. Sustainability is at the heart of everything they do including using recycled glass made locally, a living roof to encourage biodiversity and new waste reduction technology to list just a few things they do.

## **Tasting Notes**

Grapes for this Bannockburn Pinot Noir come exclusively from estate and winery-managed vineyards situated on the south side of the Kawarau River. This Pinot Noir opens with luscious dark red and black cherris, dried herbs with a touch of savoury spice. The palate is layered with a silky texture, fine tannins give structure, complemented by a fresh acidity and a slight mocha note with spice more vibrant red cherry notes on the long finish.

#### Food

Roast meats and turkey, coq au vin, veal escalope and wild mushroom risotto.

<b>Technical Information</b>				
Country	New Zealand	Dry/Sweet Style	Dry	
Region	Central Otago	Alcohol Content	14%	
Grape(s)	Pinot Noir (100%)	Closure Style	Screw cap	
Туре	Red	Organic/Biodynamic	No	
Style	Smooth	Allergens	Milk:	No
Oaked Style	Oaked		Egg:	No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	Yes-certified sustainable			



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