



SINGLE VINEYARD
LONG GULLY
LATE HARVEST RIESLING 2016



Alc. 12.3% TA 9.8 g/L pH 2.98

Residual Sugar 72.0 g/L

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago

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“Long Gully Late Harvest Riesling is a sweet, aromatic wine with great natural acidity. Aromas and flavours of apricot and honeysuckle lead to lingering notes of beeswax.”

Matt Dacey, Winemaker

CELLARING POTENTIAL

Mt. Difficulty Long Gully Late Harvest Riesling is expected to age beautifully for 10-15 years with proper cellaring.

VINTAGE 2016

The 2016 growing season was marked by an extended unstable weather pattern from October through March. Lower than average rainfall coupled with unusually warm days through spring led to an early bud burst and flowering. In January, a cool, windy system slowed down the vines' progress and delayed veraison. A very warm February was followed by an uncharacteristically overcast March. Finally, April delivered ample sunshine and stable conditions. Ultimately, we began picking later than usual but harvest was condensed to just 24 days.

VINEYARD

The grapes for the wines that carry the Mt Difficulty label are subject to two strict criteria: they are managed under the umbrella of the Mt Difficulty viticultural team and must be sourced from vineyards situated in a very specific area - the south side of the Kawarau River at Bannockburn. Mt Difficulty Single Vineyard wines are even more site specific, created to express the terroir from which they come, and thus Mt Difficulty Long Gully Riesling is the essence of the vineyard itself. Long Gully consists of Lochar soils which are formed in older fans. They have very weakly developed, thin and wavy clay pans which are deep enough to cause no impediment to roots or drainage. These are well-drained, high pH soils ideally suited to viticulture. They generally have a 30 cm depth of top soil over fine to moderately coarse gravels.

WINEMAKING CONSIDERATIONS

The fruit for our 2016 Long Gully Late Harvest Riesling was picked in the cool morning hours on the 13th of April. An unusual bit of rainfall in an otherwise very warm February resulted in higher levels of botrytis than is typical for our late harvest wines but reductive winemaking practices led to the lovely, ethereal qualities late harvest Riesling is known for. This wine was fermented exclusively in stainless steel tanks and then filtered prior to bottling on the 18th of August.

45.0685



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