



## BANNOCKBURN DRY RIESLING 2023



ALC: 12.5%

T/A: 9.10g/L

PH: 2.95

RESIDUAL SUGAR: 8g/L

VEGAN FRIENDLY

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for more information.  
73 Felton Road, Bannockburn, Central Otago

“INTENSE AND AROMATIC LEMON, LIME AND MANDARIN DOMINATE ON THE NOSE, HINTING AT THE WARMER SEASON. BRIGHT CITRUS OPENS THE PALATE WITH A DEFINITE MINERALITY, REDOLENT OF THE SCHIST-BASED SOILS ON WHICH IT WAS GROWN. THE PALATE IS BUILT AROUND THE TAUGHT ACID LINE WITH TRAVELS FROM THE FRONT THROUGH TO THE FINISH. THIS SETS THE WINE UP FOR AGING WELL INTO THE FUTURE.”

Greg Lane, Winemaker

### CELLARING POTENTIAL

Bannockburn Dry Riesling will improve for 15 years given optimal cellaring conditions.

### VINTAGE 2023

The 2023 growing season in Central Otago was vastly different to the rest of the country. We came out of a mild, wet winter to a warm and unusually still spring which meant strong shoot growth and fruit set. Post flowering, the summer heat increased, and Cromwell experienced it's hottest January on record. We started picking in the middle of March however, a blast of cold weather from the south during the first week of April put a welcome handbrake on ripening which meant the majority of our grapes developed more flavour and tannin ripeness. We finished harvesting in mid-May, making it a longer vintage with excellent quality

### VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn 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. The fruit for this Dry Riesling comes from a blend of our Rina Rose and Templars Hill vineyard which consists of Lochar top soil over fine to moderately coarse gravels.

### WINEMAKING CONSIDERATIONS

Our Dry Riesling attempts to balance flavour and palate weight with the wine's natural acidity. A warmer Summer meant careful control of sun exposure during the growing season and harvesting earlier in the season. It was carefully hand-harvested and processed through the winery – the wine was whole bunch pressed and fermented on full solids to help enhance palate weight. The wine was fermented relatively warm in stainless steel, using indigenous yeast to retain maximum varietal expression. The wine was fermented slowly to dryness, and then rested unstirred on its gross yeast lees; building texture for 6 months.