



GROWERS SERIES
SILVER TUSSOCK
TINWALD BURN
NOBLE RIESLING 2016



Alc. 10.7% T/A 10.85 g/L-1 pH 2.79

Residual Sugar 137 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ Burnt marmalade, and apricot compete with beeswax notes in the aroma of this Riesling. Ripe apricot characters introduce this wine to the palate with a hint of marmalade adding complexity. A generous but balanced amount of residual sugar (137g/L) has been retained to harmonise with the wine's acidity. The acidity really reigns the wine in and provides focus and linearity. ”

Matt Dacey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Growers Series Silver Tussock Tinwald Burn Noble Riesling will improve for 7-9 years given optimal cellaring conditions.

VINTAGE 2016

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

VINEYARD

The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different sub-regions. Silver Tussock takes its name from Poa cita, the native, graceful drooping grass of Otago, and is a 25-hectare vineyard situated on the Tinwald Burn in the Pisa Range at the head of Lake Dunstan; the vineyard is planted in Pinot Noir, Pinot Gris, Sauvignon Blanc and Riesling. The soil at Silver Tussock is classified as a lochar soil, a fan soil of schist gravels with a thin loess covering, generally considered very suitable for viticulture.

WINEMAKING CONSIDERATIONS

Silver Tussock Riesling was crafted to illustrate the unique climatic expression of the 2016 Vintage. The fruit was infected with botrytis from a large rainfall event in mid-February, arriving in perfect condition at the winery on the 21st April. The juice was floated prior to racking for fermentation to help enhance fruit integrity in the wine. The wine was fermented cool in stainless steel to retain maximum site expression. The fermentation was stopped when the wine tasted in harmony which happened to be at 137g/L residual sugar. The wine was filtered but not fined.