

*Roaring Meg*



CENTRAL OTAGO  
RIESLING 2023



ALC: 13%  
T/A: 8.10g/L  
PH: 2.92  
RESIDUAL SUGAR: 15g/L

“LIFTED AROMATICS OF JASMINE AND FINGER LIME CITRUS. A BRIGHT AND ZESTY FRUIT PROFILE ON THE PALATE WITH INVITING FLAVOURS OF GRANNY SMITH APPLE, LIME, GRAPEFRUIT, AND PINEAPPLE. THE FINISH IS JUICY AND REFRESHING, WITH AN EXCELLENT BALANCE BETWEEN ACIDITY AND RESIDUAL SUGAR.”

Greg Lane, Winemaker

### CELLARING POTENTIAL

Roaring Meg Riesling has the cellaring potential of 8 years.

### 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 its 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 this wine come from our selected Cromwell basin vineyards in which our Mt Difficulty vineyard team manage.

### WINEMAKING CONSIDERATIONS

The grapes were harvested towards the end of the season at optimal ripeness. The juice was settled overnight and then racked clean for fermentation. The wine was fermented with cultured yeast at cool temperature to retain varietal expression, encourage texture and mouthfeel without compromising flavour richness. We stopped the fermentation when we felt the wine had reached an ideal sugar and acidity balance. The wine was then lightly fined and filtered before bottling.

### VEGAN FRIENDLY

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

