



Roaring Meg

CENTRAL OTAGO
SAUVIGNON BLANC 2023



ALC: 13.5%

T/A: 7.30g/L

PH: 3.08

RESIDUAL SUGAR: 3.60g/L

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago

“A INTENSE NOSE OF GUAVA, KIWIFRUIT AND PINEAPPLE, WITH A HINT OF RIVER STONE MINERALITY. LIME, PINEAPPLE AND FRESH HERBS RACE ACROSS THE PALATE FINISHING WITH RIPE TROPICAL FRUIT. THE FINISH IS DRIVEN BY ZESTY CITRUS ACIDITY, ALONG WITH A CHALKY MINERAL FEEL WHICH HELPS TO LENGTHEN THE PALATE.”

Greg Lane, Winemaker

CELLARING POTENTIAL

Roaring Meg Sauvignon Blanc is at it's best within three years of release.

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 this wine come from our Silver Tussock vineyard in the Pisa sub-region as well as our Mansons Farm and Templars Hill vineyards in Bannockburn, Central Otago which are all managed by our viticulture team.

WINEMAKING CONSIDERATIONS

We harvested the grapes in the cool morning to retain their freshness. We saw excellent flavour in the fruit on the vine, with a balance of greens and tropicals. Once in the winery, they were swiftly pressed to tank, settled for 48 hours before fermentation with yeast at cooler temperatures to promote an aromatic lift. Once fermented, they were racked off lees to maintain aromatic purity and character of Sauvignon Blanc. The wine was bottled after vintage was complete.

VEGAN FRIENDLY

