

SINGLE VINEYARD

*Long Gully*

*Chenin Blanc 2018*



45.068S



169.139E



*“ The warmer season has resulted in a riper aromatic spectrum, focused on honeyed peach, pineapple and angelica notes. The palate focuses in on the honeyed peach element; this drives the wine through the palate, broader and more texture focused, with a lithe angelica finish, loosely framed by acidity. ”*

*Matt Dacey, Winemaker*

#### CELLARING POTENTIAL

Mt Difficulty Long Gully Chenin Blanc will improve for 7-15+ years given optimal cellaring conditions.

#### VINTAGE 2018

One for the record books, and a vintage of two halves. There was exceptional warmth from September through to late January, before cooling off through February and Autumn. With the warm start we got underway early; this warm settled weather continued through flowering and fruit set. The potential crop was well set, yet small as a result of the cool December in 2016. The vineyards really started to dry out through December and January, with irrigation struggling. With the arrival of February, temperatures plummeted to below average and rainfall was well above average. These cool and wetter-than-average conditions persisted right through harvest. Disease pressure remained low, even with the elevated rainfall, through the finish of the season. The cool, late Summer / Autumn period enabled berry ripening through a cooler period providing ripe fresh characters.

#### 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 our vineyards on the South side of the Kawarau River in 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 Chenin Blanc is the essence of the vineyard itself. Long Gully consists of Lochar soils which are formed in older fans. These are well-drained, high pH soils ideally suited to viticulture. In this instance they have a 30 cm depth of top soil over fine to moderately coarse gravels which originated from the Gibbston Glacier.

#### WINEMAKING CONSIDERATIONS

With the extreme heat of 2018, we harvested this on the 4th April, a month earlier than typical. The juice was handled in a reductive fashion throughout processing. The wine was racked clean and fermented with indigenous yeast relatively warm; these steps were all taken to protect the lovely ethereal character of Chenin Blanc. The nature of the fruit this season, with slightly lower acidities, dictated the style in which we made the wine. The ferment was stopped by chilling and racking to another tank. The wine was filtered but not fined.




Alc. 13.5% T/A. 6.1 g/L pH. 3.49

Residual Sugar 21g/L-1

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and distributor contact details.

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Journey with us

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