

SINGLE VINEYARD
Station Block
Field Blend 2018



44.9175



169.269E



“This is our first field blend and it leads with a combination of aromatics, lychee, pear and melon, with lemon zest and spice characters in the background. The wine enters the palate broad and open with acacia floral notes alongside lemon zest and hints of pear; these flavours flow through the wine. There is an openness and levity to the wine yet a lovely persistence.”

Matt Dicoy, Winemaker

CELLARING POTENTIAL

This being our first Field blend, we have only an inkling on how this will develop. However, given past history with our other aromatic whites we would hope this will improve for 5-10 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

Station Block Field Blend comes entirely from Station Block, a 30 hectare vineyard situated in the Pisa Range area to the north of Cromwell on the western side of Lake Dunstan. Station Block takes its name from Mt. Pisa Station, and is planted in Gewurztraminer, Pinot Noir, Pinot Gris, Sauvignon Blanc and Riesling. The soil at Station Block is classified as a high terrace Lowburn gravel, generally considered very suitable for viticulture. This gravel is regular in both physical and drainage properties and is easy to manage soil, low to medium in fertility.

WINEMAKING CONSIDERATIONS

With the early heat of 2018, we harvested the three varieties together on the 19th April, the blend is 40% Riesling, 30% Pinot Gris and 30% Gewurztraminer. The fruit was whole bunch pressed to tank, then underwent fermentation with indigenous yeast. The wine fermented relatively warm to dryness; these steps were all taken to protect the ethereality of the fruit. The wine then sat on gross lees in tank, being stirred fortnightly for a period of 6 months. The wine was filtered but not fined.

Alc. 14% T/A 6.1g/L-1 pH 3.2

Residual Sugar <1g/L-1

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