



BANNOCKBURN  
SAUVIGNON BLANC 2018



Alc. 14% T/A 6.6g/L-1 pH 3.31

Residual Sugar <1g/L-1

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and  
distributor contact details.  
73 Felton Road, Bannockburn, Central Otago.

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“ A combination of the warm ripening season and various fermentation techniques has resulted in a multi-faceted wine which faces off with lemon curd, white blossom, a hint of passionfruit and a backdrop of dried hay. Plush citrus notes introduce the wine before moving into a broadly textured mid-palate. A lovely acid line interplays with lemon rind and wild flowers on the finish. This wine is ideal for sensible summer evening drinking. ”

*Matt Dicey, Winemaker*

#### CELLARING POTENTIAL

Mt Difficulty Bannockburn Sauvignon Blanc will improve for 3-5 years given optimal vintage and 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 two years prior. 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 Bannockburn label are subject to two strict criteria: they are managed by our viticultural team and must be sourced from Bannockburn vineyards - the south side of the Kawarau River in the southern Cromwell basin. Mt Difficulty has three plantings of Sauvignon Blanc which fulfil these criteria; on Templars Hill, Mansons Farm and Saffron. Templars Hill soils vary across the vineyard from a mixture of heavy Scotland Point clay soils to drought-prone coarse gravel Bannockburn soils (classified as man-made due to the sluice mining). Mansons Farm is mostly comprised of Lochar Soils, which are ideally suited to viticulture. Saffron is predominantly comprised of Cromwell sands.

#### WINEMAKING CONSIDERATIONS

The Sauvignon Blanc grapes were hand harvested between the 13th and 16th March, which is extremely early and the fruit was in excellent condition. The fruit from Templars Hill, Saffron and Mansons Farm were handled reductively during processing, then gently pressed and racked clean. The wine was all fermented with indigenous yeast with the majority of the wine fermented cool in stainless steel whilst 10% was fermented in a Concrete egg and a further 5% in old oak barrels. All the wine remained on gross lees for four months post ferment whilst being stirred weekly. These practices were employed to not only retain the maximum varietal fruit character of Sauvignon Blanc but also to develop complexity, palate weight and texture.