



GROWERS SERIES  
**STATION BLOCK**  
GEWÜRZTRAMINER 2017



Alc. 13.29% TA 4.6 g/L pH 2.98

Residual Sugar 25.0 g/L

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

73 Felton Road, Bannockburn, Central Otago

Journey with us

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“Wild flower, Turkish Delight and poached pear characters are complemented by a rich, oily texture and low acidity.”

*Matt Dickey, Winemaker*

CELLARING POTENTIAL

Optimal cellaring conditions will allow this wine to age 5-12 years..

VINTAGE 2017

2017 was another interesting vintage. After a generally dry, warm 2016 growing season, 2017 countered with cooler, wetter weather. Though spring was notably warm and prompted an early bud-burst, cool temperatures carried through late December, impacting flowering and resulting in lower than average fruit yields.

VINEYARD

The Growers Series allows us to showcase the terroir of different sub-regions. Station Block Gewürztraminer 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 Gewürztraminer, Pinot Noir, Pinot Gris, Sauvignon Blanc and Riesling. The soil at Station Block is classified as a high terrace Ardgour 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

Station Block Gewürztraminer is crafted to highlight the lovely aromatics and textural richness that Gewürztraminer is capable of. We hang the fruit out for an extended period to achieve optimum aromatic expression. The fruit arrived in perfect condition at the winery on the 14th April. The fruit was destemmed and soaked overnight prior to pressing to help enhance aromatic expression. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped at ~25g/L by chilling. The wine was filtered but not fined.

44.9175



169.269E