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## GROWERS SERIES STATION BLOCK GEWURZTRAMINER 2014



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Alc. 14% T/A 3.7 g/L-1 pH 3.91

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Residual Sugar 25 g/L-1

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“ This Gewurztraminer is picked late to maximise rose petal and spice characters with lovely floral flavours and ripe tropical fruits flowing through on the palate. A touch of residual sweetness helps deliver a lush broad textural experience on the finish. ”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Mt Difficulty Station Block Gewurztraminer will improve for 3 – 5 years given optimal cellaring conditions.

### VINTAGE 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. There was a degree of variation in berry ripeness led by the slow veraison and slightly larger than normal crop levels. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage. The Pinot Noirs from 2014 are clean, soft and elegant, with very focused red and black fruits.

### VINEYARDS

The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different sub-regions. Station Block Gewurztraminer 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

Station Block Gewurztraminer is crafted to highlight the lovely aromatics and textural richness that Gewurztraminer is capable of. We hung the fruit out for an extended period to achieve optimum aromatic expression. The fruit arrived in perfect condition at the winery on the 13th 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.