



SINGLE VINEYARD LONG GULLY CHENIN BLANC 2012



Alc. 11.5% T/A 10.5 g/L-1 pH 3.1

Residual Sugar 50 g/L-1

Visit mtdifficulty.co.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ The cool season in 2012 has delivered lovely intense kumquat and honeysuckle combined with floral citrus. The palate displays luscious stone-fruit and citrus characters, partly driven by the 50g/L-1 residual sugar, which lead into a rich full mid palate and finish on a lovely citrus note. Great natural acidity has resulted in a wine that starts sweet but finishes with a clean flourish.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2012

After an ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

VINEYARDS

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. They have very weakly developed, thin and wavy clay pans which are deep enough to cause no impediment to roots or drainage. These are well-drained, high pH soils ideally suited to viticulture. They generally have a 30 cm depth of top soil over fine to moderately coarse gravels.

WINEMAKING CONSIDERATIONS

This is the first vintage Mt Difficulty has released a Chenin Blanc. With this being our first season we left the fruit out to ripen for as long as possible, not harvesting till the 1st of May. The canopy was in great shape and the fruit was disease free, ripe and delicious. It was harvested cool and handled in a reductive fashion throughout processing. The wine was racked clean and fermented relatively cool to protect the lovely ethereal nature of Chenin Blanc. The nature of the fruit, with a high degree of acidity, dictated the style in which we made the wine. The ferment was stopped by chilling and racking to another tank.