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## SINGLE VINEYARD LONG GULLY CHENIN BLANC 2013



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Alc. 9.5% T/A 9.1 g/L-1 pH 3.0

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Residual Sugar 50 g/L-1

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

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“The long hang time in 2013 has delivered lovely intense citrus and melon combined with elderflower florals. The palate displays luscious ripe peach and lime zest characters, partly driven by the 50g/L-1 residual sugar. The wine then starts to narrow down as the focused natural acidity drives the wine into a lively citrus tinged clean tight finale.”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

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

### VINTAGE 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

### 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 our second vintage of Chenin Blanc. 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.