



SINGLE VINEYARD LONG GULLY CHENIN BLANC 2014



Alc. 11% T/A 7.8 g/L-1 pH 3.16

Residual Sugar 59 g/L-1

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

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“ The long hang time in 2014 has delivered an exotic combo of peach, honey, talc, melon and passionfruit. The palate displays luscious ripe yellow peach and mandarin zest characters, partly driven by the 60g/L 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 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. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

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

We left the fruit out to ripen for as long as possible, not harvesting till the 2nd 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. The wine was filtered but not fined.