



SINGLE VINEYARD LONG GULLY RIESLING 2008



CELLARING POTENTIAL

Mt Difficulty Long Gully Pinot Noir will improve for 10-15 years given optimal cellaring conditions.

VINTAGE 2008

The stunning summer and autumn of 2008 provided the opportunity to literally 'hang' the fruit to ripen, allowing the wine to develop extremely ripe clean apricot characters with complexing floral overtones. The palate displays luscious apricot (~75g/L-1 residual sugar) characters which lead into a rich full mid palate, finishing on a lovely citrus acidity note. Great natural acidity has resulted in a wine that starts sweet but finishes with a clean flourish.

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 vineyards situated in a very specific area - the South side of the Kawarau River at 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 Riesling 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

The grapes for this wine come from our Long Gully Vineyard. A selection of fruit was separated and left to ripen further before harvesting - there was very little botrytis present in 2008. Our aim with this wine was to try and capture some of the riper flavours that Riesling grapes can attain when left to hang for a long period. We harvested the grapes in two lots; one on the 14th of April and the balance on the 3rd May. They were harvested cool and then handled in a reductive fashion throughout processing. The ferment was stopped by chilling and racking to another tank. The wine was lightly fined with Isinglass and filtered prior to bottling.

Alc. 10.5% T/A 9.4 g/L-1 pH 2.75

Residual Sugar 75 g/L-1

Visit mtdifficulty.co.nz for agent and distributor contact details.
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