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## SINGLE VINEYARD LONG GULLY RIESLING 2009



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Alc. 9.5%    T/A 8.4 gL-1    pH 2.91

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Residual Sugar 123 gL-1

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Visit [mtdifficulty.co.nz](http://mtdifficulty.co.nz) for agent and distributor contact details.  
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### CELLARING POTENTIAL

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

### VINTAGE 2009

The cool autumn of 2009 allowed us to literally 'hang' the fruit allowing the wine to show clean ripe citrus and stonefruit characters with floral overtones. The palate displays luscious stonefruit and citrus characters partly driven by the 120g/L-1 residual sugar which leads into a rich full mid palate, finishing on a lovely citrus 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; the best fruit was separated and left to ripen further before harvesting. There was some botrytis present in 2009 and hence our aim of trying to capture the riper flavours that Riesling grapes can attain when left to hang for a long period was achieved. We harvested these grapes on the 19th of May; they were harvested cool and then handled in a reductive fashion throughout processing. The wine was racked with some solids to increase the textural properties. The ferment was stopped by chilling and racking to another tank.