



SINGLE VINEYARD LONG GULLY RIESLING 2010



Alc. 9.8% T/A 7.8g/L-1 pH 3.11

Residual Sugar 108 g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ The warm autumn of 2010 allowed us to literally ‘hang’ the fruit allowing the wine to show clean ripe citrus along with some botrytis influenced stone-fruit characters and lovely perfumed floral overtones. The palate displays luscious stone-fruit and citrus characters partly driven by the 108 g/L 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. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2010

2010 was a vintage of powerful concentration, characterised by excellent varietal definition in the white wines and lovely crisp acidities.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability lead to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, this lead to a very condensed compacted busy 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 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 section was separated and left to ripen further before harvesting. We had a near disaster with a protracted cool wet spell almost ruining all the fruit meaning three separate picks to get the fruit in good condition. As a result of this there was some botrytis present in 2010 adding additional complexity to our aim of trying to capture the riper flavours that Riesling grapes can attain when left to hang for a long period. We harvested these grapes on the 2nd and 3rd of June; they were harvested cool and then handled in a reductive fashion throughout processing. The wine was racked clean and fermented cool to protect the lovely ethereal generous nature of late harvest Riesling. The ferment was stopped by chilling and racking to another tank.