

BANNOCKBURN TARGET RIESLING 2015



Alc 11% T/A 8.9 gL-1 pH 2.96

Residual Sugar 43 g/L

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

 Citrus blossom and white florals mingle with succulent peach notes in the aroma of this Riesling. Lovely linear citrus and peach characters introduce this wine to the palate with poise and balance. A moderate amount of residual sugar (43g/l) has been retained to balance the clean acidity. The wine is nicely rounded and the phenolics connect the wine together. This wine will richly reward those who can cellar it. 99

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Target Riesling will improve for 6 - 9 years given optimal cellaring conditions.

VINTAGE 2015

The beginning of spring bloomed dry and cool with low soil moisture coming into the season, November was characterised by much cooler than normal temperatures. The vines got away to a reasonably slow start. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and whilst warm was unusually damp, with much higher than average rainfall. March dried the vineyards out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact; everything being harvested over a 21 day period.

VINEYARDS

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate label are subject to two strict criteria: they are managed by our viticultural team and must be sourced from Bannockburn vineyards - the south side of the Kawarau River in the southern Cromwell basin. Mt Difficulty has Riesling planted at Target Gully, SwanSong and Black Rabbit. Historically Target Riesling was named Target Gully, as befits a Single Vineyard wine, but its medium style is best served by blending from various vineyards dependent on vintage conditions. They generally have a 30cm depth of top soil over fine to moderately coarse gravels. Target Gully is comprised of Lochar soils, which are formed in older fans they generally 30cm of loess over fine to moderately coarse gravels. SwanSong which is located upslope of Target Gully is comprised of Ardgour Hill Soils. These soils are loess over schist alluvium with some moderately developed clay pans. Black Rabbit is comprised of Conroy Hill Soils which are comprised of loess over schist colluvium and schist. These are all well-drained, high pH soils ideally suited to viticulture.

WINEMAKING CONSIDERATIONS

Target Riesling is a style crafted to balance residual sugar in perfect harmony with the wine's natural acidity. The fruit benefited from the long hang time of 2015, arriving in perfect condition at the winery. The fruit was hand harvested on the 18th April for Long Gully and the 28th April for Target Gully. The juice was cold settled for 10 days prior to racking for fermentation to help enhance palate weight. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped when the wine tasted in balance, this left \sim 45g/L of sugar, the wine was filtered but not fined.