






GROWERS SERIES
STATION BLOCK
GERWURZTRAMINER 2016



Alc. 14% T/A 4.8 g/L-1 pH 3.93

Residual Sugar 32 g/L-1

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

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“ This Gewurztraminer is picked late to maximise the varietal’s inherent aromatic intensity – Lychee and spice characters predominate. The palate has supple tropical fruits with a hint of sweetness and rich oily texture. This all combined with low acidity delivers a broad spice driven finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Station Block Gewurztraminer will improve for 3-5 years given optimal vintage and cellaring conditions.

VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

VINEYARD

The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different sub-regions. Station Block Gewurztraminer comes entirely from Station Block, a 30 hectare vineyard situated in the Pisa Range area to the north of Cromwell on the western side of Lake Dunstan. Station Block takes its name from Mt. Pisa Station, and is planted in Gewurztraminer, Pinot Noir, Pinot Gris, Sauvignon Blanc and Riesling. The soil at Station Block is classified as a high terrace Ardgour gravel, generally considered very suitable for viticulture. This gravel is regular in both physical and drainage properties and is easy to manage soil, low to medium in fertility.

WINEMAKING CONSIDERATIONS

Station Block Gewurztraminer is crafted to highlight the lovely aromatics and textural richness that Gewurztraminer is capable of. We hang the fruit out for an extended period to achieve optimum aromatic expression. The fruit arrived in perfect condition at the winery on the 28th April. The fruit was destemmed and soaked overnight prior to pressing to help enhance aromatic expression. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped at ~30g/L by chilling, the wine was filtered but not fined.