



BANNOCKBURN

DRY RIESLING 2016



Alc. 13% T/A 9.3 g/L-1 pH 3

Residual Sugar <3 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“ This dry Riesling leads with ripe citrus notes then moves into a mixture of peach blossom and flesh. Linear grapefruit characters introduce the wine onto the palate; there is a lovely line and drive to the wine. A pithy phenolic structure, works in harmony with the acidity to frame the finish of the wine.

”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Dry Riesling will improve for 6 to 8 years given optimal 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 grapes for the wines that carry the Mt Difficulty Bannockburn 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. This Dry Riesling is produced predominantly from fruit off our Templars Hill vineyard. Templars Hill soils vary across the vineyard from a mixture of heavy Scotland Point clay soils to drought-prone coarse gravel Bannockburn soils (classified as man-made due to the sluice mining).

WINEMAKING CONSIDERATIONS

Our Dry Riesling attempts to balance flavour and palate weight with the wine's natural acidity. The warm season enabled an earlier pick from our Templars Hill vineyard on the 6th April. It was carefully hand-harvested and processed through the winery - the wine was fermented on full solids to help enhance palate weight. The wine was fermented cool in stainless steel using indigenous yeast to retain maximum varietal expression. The wine was fermented slowly to dryness, and then rested unstirred on its gross yeast lees; trying to build texture but not flavour. The wine stayed on gross lees for eleven months, and was then filtered and stabilised for bottling in February.