



**BANNOCKBURN**  
LONG GULLY CHENIN BLANC  
2023



ALC: 12.5%  
T/A: 7.30g/L  
PH: 3.23  
RESIDUAL SUGAR: 26g/L

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for more information.  
73 Felton Road, Bannockburn, Central Otago

“AN EXOTIC NOSE OF MANGO, GUAVA AND PINK GRAPEFRUIT WITH A HINT OF FLORAL HONEY. A SUCCULENT AND JUICY PALATE WITH A RIPE CITRUS FRUIT CORE, GOOSEBERRY AND NOTES OF LANOLIN. THE PALATE IS LONG AND VIBRANT WITH THE RESIDUAL SUGAR AND HIGH VARIETAL ACIDITY MATCHING WELL ON THE FINISH. ”

Greg Lane, Winemaker

### CELLARING POTENTIAL

Mt Difficulty Chenin Blanc will improve for 1-5 years given optimal cellaring conditions.

### VINTAGE 2023

The 2023 growing season in Central Otago was vastly different to the rest of the country. We came out of a mild, wet winter to a warm and unusually still spring which meant strong shoot growth and fruit set. Post flowering, the summer heat increased, and Cromwell experienced it's hottest January on record. We started picking in the middle of March however, a blast of cold weather from the south during the first week of April put a welcome handbrake on ripening which meant the majority of our grapes developed more flavour and tannin ripeness. We finished harvesting in mid-May, making it a longer vintage with excellent quality.

### VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn 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. Each has a specific terroir, largely influenced by climate, and offers a variety of soil types from open gravels to heavier clays. Mt Difficulty Mt Difficulty Bannockburn Chenin Blanc is sourced from our Long Gully vineyard consisting of Lochar soils with 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 high quality viticulture. They generally have a 30 cm depth of top soil over fine to moderately coarse gravels. This vineyard is perched atop the banks of the Kawarau River and is one of the oldest sites in Bannockburn.

### WINEMAKING CONSIDERATIONS

The fruit was hand-picked from the Long Gully vineyard. The juice was handled in a reductive fashion throughout processing. The wine was racked clean and fermented with indigenous yeast to retain the purity of the Chenin Blanc fruit. The warmer season, with slightly lower acidities, dictated the style in which we made the wine, resulting in a medium dry style. The ferment was stopped by chilling when sugar acid balance was obtained. The wine was filtered but not fined.

VEGAN FRIENDLY