



# MT DIFFICULTY BANNOCKBURN DRY RIESLING 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. There was a degree of variation in berry ripeness led by the slow veraison and slightly larger than normal crop levels. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage. The Pinot Noirs from 2014 are clean, soft and elegant, with very focused red and black fruits.

## VINEYARDS:

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate 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. The Dry Riesling is produced solely from fruit off our Long Gully vineyard. 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 30cm depth of top soil over fine to moderately coarse gravels.

## WINEMAKING CONSIDERATIONS:

Our Dry Riesling attempts to balance flavour and palate weight with the wine's natural acidity. We really tried to ripen the 2014 Dry Riesling on the vine and didn't harvest till 14<sup>th</sup> 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 ten months, and was then filtered and stabilised for bottling in February.

## TASTING NOTES:

This dry Riesling leads with lovely hints of mineral wet stone, which flows into jasmine florals and delicate lime citrus characters. Pithy lime and riper citrus notes introduce the wine onto the palate; there is a textural richness in the mid-palate that defies the flowing acidity and grainy ripe phenolic finish. The wine is bone dry with less than two grams of residual sugar.

## CELLARING POTENTIAL:

Mt Difficulty Dry Riesling will improve for 6 to 8 years given optimal cellaring conditions.

**ALCOHOL:** 12.5%

**PH:** 2.96

**T/ACIDITY:** 7.2g/l

**RESIDUAL SUGAR:** <1g