



MT DIFFICULTY BANNOCKBURN DRY RIESLING 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 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 harvested the 2015 Dry Riesling on the 8th 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 honeysuckle florals wrapped around a ripe citrus core. Mandarin and pithy lime are the introduction to the wine; there is a textural richness in the mid-palate that defies the flowing acidity and grainy ripe phenolic finish. The wine is dry with 3.5 grams of residual sugar.

CELLARING POTENTIAL:

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

ALCOHOL:	12.9%	PH:	3.03
T/ACIDITY:	7.1g/l	RESIDUAL SUGAR:	3.5g/l

Ph +64 3 445 3445

www.mtdifficulty.co.nz

info@mtdifficulty.co.nz