



BANNOCKBURN

LONG GULLY CHENIN BLANC 2021



Alc. 13.5% T/A 6.7g/L pH 3.45

Residual Sugar 26g/L

Visit mtdifficulty.nz for agent
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73 Felton Road, Bannockburn, Central Otago.

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"BURSTING WITH LIMES, LEMON, YUZU AND HONEYSUCKLE FLORALS, WITH A FAINT HINT OF BEESWAX AND LANOLIN. A ZESTY AND BRIGHT PALATE WITH A LINE OF MINERAL ACIDITY BALANCED WITH A RESIDUAL SWEETNESS FOR A JUICY, MOREISH FINISH"

Greg Lane, Winemaker

CELLARING POTENTIAL

Mt Difficulty Long Gully Chenin Blanc will improve for 5 years given optimal cellaring conditions.

VINTAGE 2021

The 2021 growing season was a return to the enviable conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition giving the wines excellent flavour and structure.

VINEYARD

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 a variety of soil types. 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 nature of the fruit this season, with slightly lower acidities, dictated the style in which we made the wine. 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 fruit. The ferment was stopped by chilling and racking to another tank. This wine was filtered but not fined.