



BANNOCKBURN SAUVIGNON BLANC 2019



Alc. 13.5% T/A 6.2g/L-1 pH 3.15

Residual Sugar <1g/L-1

Visit mtdifficulty.nz for agent and
distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ The cooler ripening season has resulted in a Sauvignon Blanc which faces off with bell pepper, gooseberry, and a hint of passionfruit. Supple gooseberry notes introduces the wine before moving into a broadly textured mid-palate. A lovely acid line drives passionfruit flavours on the finish. This wine is ideal for sensible summer evening drinking. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Bannockburn Sauvignon Blanc will improve for 3-5 years given optimal vintage and cellaring conditions.

VINTAGE 2019

A vintage of variability, contrasts and many different phases of weather through the growing season. A normal to warm start to the season was interrupted by a cold snap and snowfall mid-November. Weather over flowering was patchy, but overall flowering was successful. An oddity during summer this year was warmer nights and cooler days. This gives the appearance of a warmer season than it really was. There was a significant amount of early season rainfall, right through to the end of January. Cool and very dry conditions prevailed through February when veraison occurs - slowing that phase of ripening down. The heat and regular rainfall did reappear in March and then finally a very cool and lengthy final ripening phase through April.

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. Mt Difficulty has three plantings of Sauvignon Blanc which fulfil these criteria; on Templars Hill, Mansons Farm and Saffron. 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). Mansons Farm is mostly comprised of Lochar Soils, which are ideally suited to viticulture. Saffron is predominantly comprised of Cromwell sands.

WINEMAKING CONSIDERATIONS

The Sauvignon Blanc grapes were hand harvested between the 2nd and 3rd May, which is extremely late however the fruit was in excellent condition. The fruit from Templars Hill, Saffron and Mansons Farm were handled reductively during processing, then gently pressed and racked clean. The wine was all fermented with indigenous yeast with all of the wine fermented cool in stainless steel. The wine remained on gross lees for four months post ferment whilst being stirred weekly. These practices were employed to not only retain the maximum varietal fruit character of Sauvignon Blanc but also to develop complexity, palate weight and texture.