



SAUVIGNON BLANC 2020



Alc. 14% T/A 6.4g/L-1 pH 3.20

Residual Sugar <3g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“Bright golden yellow with a slight green edge, introducing this wine is a bouquet of tropical fruits, laced with citrus whilst passionfruit and gooseberry characters sit in the background. Supple gooseberry notes lead to a broadly textured mid-palate. A lovely acid line drives lemon zest and grapefruit flavours on the finish. This wine is ideal for sensible summer evening drinking.”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

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

### VINTAGE 2020

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Even with all that fruit condition was superb with no disease pressure, and the small berries were bursting with flavour.

### VINEYARD

The Mt Difficulty vineyards are nestled along the banks of Kawarau river in Bannockburn. This perspective provides sheltered heat over the summer and ensures a long ripening period through to late April. 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 from Templars Hill, Mansons Farm and Saffron were hand harvested between the 16th and 23rd April, in excellent condition, whilst the Silver Tussock fruit was machine harvested. The fruit was handled reductively during processing, then gently pressed and racked clean. The majority of the wine was fermented with indigenous yeast with the majority of the wine fermented cool in stainless steel, this portion of the wine remained on gross lees for four months post ferment whilst being stirred weekly. The remaining 25% was inoculated and fermented cool and clean. Around 105 of the wine was fermented in old oak barrels with indigenous yeast. 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.