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## BANNOCKBURN SAUVIGNON BLANC 2021



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Alc. 14% T/A 6.9g/L-1 pH 3.06

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Residual Sugar <6g/L-1

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"AROMAS OF VIBRANT TROPICAL FRUITS OF PASSIONFRUIT, PINEAPPLE AND GUAVA EXPLODE FROM THE GLASS. GREEN TROPICALS CONTINUE ON THE PALATE WITH A JUICY AND NEARLY MINERAL FINISH. CLASSIC OF CENTRAL OTAGO SAUVIGNON BLANC."

Matt Dicey, Winemaker

### CELLARING POTENTIAL

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

### VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress 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. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

### 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 from Templars Hill, Mansons Farm and Saffron were hand harvested on the 30th and 31st April. 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 three months post ferment whilst being stirred weekly. The Saffron Farm component was wild fermented in old oak barrels. 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.

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

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