



BANNOCKBURN SAUVIGNON BLANC 2022



Alc. 14% T/A 6.4g/L pH 3.15

Residual Sugar 4.71g/L

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“ELDERFLOWER AND SUGAR SNAP PEA AROMATICS WITH RIPE CITRUS AND A TOUCH OF PEACH BELYING THE SUNNY 2022 VINTAGE. A RICH AND OPULENT PALATE, WHITE STONE FRUIT AND A HINT OF LUSH GRASS BEFORE SUCCULENT STONE FRUIT. A DISTINCT LINE OF MINERAL ACIDITY FLOWS THROUGH TO THE FINISH, DRAWING THE WINE TO A CITRUS AND ELDERFLOWER FINISH.”

Greg Lane, Winemaker

CELLARING POTENTIAL

Mt Difficulty Bannockburn Sauvignon Blanc will improve for 1-3 years given optimal vintage and cellaring conditions.

VINTAGE 2022

The 2022 season swung the pendulum again for Central Otago. This season was characterised by a very warm summer, punctuated by vital rain events, culminating in a bumper crop that was harvested 1-2 weeks ahead of long term average. The benign, warm flowering conditions in December resulted in excellent fruit set and healthy canopies that galloped through a dry January. They were replenished by rain in February before harvest began in mid-March and was wrapped up by mid-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 fulfill 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 through late March and early 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.