



BANNOCKBURN TARGET RIESLING 2023



ALC: 11%

T/A: 9.40g/L

PH: 3.39

RESIDUAL SUGAR: 35g/L

VEGAN FRIENDLY

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

“FLORAL AND EXOTIC NOTES OF PINEAPPLE, LEMON, AND GRANNY SMITH APPLE ON THE NOSE. PINEAPPLE, MANGO, AND CLASSIC CITRUS FRUITS WITH A HINT OF WHITE PEPPER GIVES A POWERFUL, WEIGHTY PALATE. THE PALATE IS DRAWN OUT BY THE HIGH ACID LEVEL, TO A REFRESHING FINISH. THIS WINE IS AN EXERCISE IN BALANCE, SHOWING A DELICATE BALANCE BETWEEN THE ACID AND RESIDUAL SUGAR THAT MAKES RIESLING SUCH A THRILLING WINE.”

Greg Lane, Winemaker

CELLARING POTENTIAL

Bannockburn Target Riesling will improve for 15 years given optimal cellaring conditions.

VINTAGE 2023

The 2023 growing season in Central Otago was vastly different to the rest of the country. We came out of a mild, wet winter to a warm and unusually still spring which meant strong shoot growth and fruit set. Post flowering, the summer heat increased, and Cromwell experienced its hottest January on record. We started picking in the middle of March however, a blast of cold weather from the south during the first week of April put a welcome handbrake on ripening which meant the majority of our grapes developed more flavour and tannin ripeness. We finished harvesting in mid-May, making it a longer vintage with excellent quality

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. Target Riesling is sourced from various vineyards dependent on vintage conditions. Roughly a third of the fruit for this wine came from our Long Gully vineyard which consists of Lochar soils over Gibbston glacier outwash gravels. Lochar soils generally have a 30cm depth of top soil over fine to moderately coarse gravels. Another third came from our Templars Hill vineyard; the soils here 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). The balance of fruit comes off our Swansong vineyard, this terraced vineyard is host to a variety of soils as it wraps around the hillside, these range from older Manuherikia clays through to younger Carrick range sourced gravels.

WINEMAKING CONSIDERATIONS

Target Riesling is a style crafted to balance residual sugar in perfect harmony with the wine's natural acidity. The fruit was hand harvested on the 13th April and whole bunch pressed. The fruit was processed in a reductive manner, with the juice settled for a week prior to being racked clean. This gave us time to brew an indigenous starter culture. The wine was fermented cool with indigenous yeast, to help maximise varietal character. The ferment was monitored closely until the perfect balance between acidity and residual sugar was reached. The wine was then sulphured, chilled and left on lees for 4 months.