



MT DIFFICULTY

BANNOCKBURN

SAUVIGNON BLANC 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

VINEYARD:

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate 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 has a small area of Bannockburn soil but 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 on the 6th, 11th and 29th of April in excellent condition. We harvested slightly later than the past couple of seasons due to the lateness of the season and our desire to lock in a riper spectrum of flavours. The fruit from Templars Hill, Saffron and Mansons Farm were all reductively handled during processing, then gently pressed and racked clean. The wine fermented cold in stainless steel and 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.

TASTING NOTES:

A late ripening season has resulted in aromatics of lemongrass, gooseberry and wet stone. Citrus zest and gooseberry compete with savoury herbs before moving into a linear flowing mid-palate. There is a nice touch of urgency with more herbs and wet stone on the finish. This wine is ideal for sensible summer evening drinking.

CELLARING POTENTIAL:

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

ALCOHOL:	14.0%	PH:	3.08
T/ACIDITY:	6.9g/L ⁻¹	RESIDUAL SUGAR:	<1 g/L ⁻¹

Ph +64 3 445 3445

www.mtdifficulty.co.nz

info@mtdifficulty.co.nz