



SINGLE VINEYARD
LONG GULLY
CHENIN BLANC 2017



Alc. 13% T/A 9.76 g/L-1 pH 3.13

Residual Sugar 33 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

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“ The Chenin Blanc this year displays a cooler ripening season with greengage plum, kumquat, and white peach floral notes. The palate focuses in on the Kumquat and white peach elements; these drive the wine through the palate, narrowing and forming a line focused by acidity. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Long Gully Chenin Blanc will improve for 7-15+ years given optimal cellaring conditions.

VINTAGE 2017

A very interesting season - overall we ended up with about an average amount of heat even though the season had a distinctly cool bent to it. A very warm wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with lower than average yields.

VINEYARD

The grapes for the wines that carry the Mt Difficulty label are subject to two strict criteria: they are managed under the umbrella of the Mt Difficulty viticultural team and must be sourced from our vineyards on the South side of the Kawarau River in Bannockburn. Mt Difficulty Single Vineyard wines are even more site specific, created to express the terroir from which they come, and thus Mt Difficulty Long Gully Chenin Blanc is the essence of the vineyard itself. Long Gully consists of Lochar soils which are formed in older fans. They have very weakly developed, thin and wavy clay pans which are deep enough to cause no impediment to roots or drainage. These are well-drained, high pH soils ideally suited to viticulture. They generally have a 30 cm depth of top soil over fine to moderately coarse gravels.

WINEMAKING CONSIDERATIONS

We left the fruit out to ripen for as long as possible, not harvesting till the 4th of May. This was one of latest harvest for the Chenin, picked at optimum ripeness. The juice was handled in a reductive fashion throughout processing. The wine was racked clean and fermented with indigenous yeast relatively warm; these steps were all taken to protect the lovely ethereal character of Chenin Blanc. The nature of the fruit, with a high degree of acidity, dictated the style in which we made the wine. The ferment was stopped by chilling and racking to another tank. The wine was filtered but not fined.