



MT DIFFICULTY

DRY RIESLING 2010

2010 was a vintage of powerful concentration, characterised by excellent varietal definition in the white wines and lovely crisp acidities.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, this led to a very condensed, compacted, busy vintage.

VINEYARDS:

The grapes for the wines that carry the Mt Difficulty Estate label are subject to two strict criteria: they are managed under the umbrella of the Mt Difficulty viticultural team and must be sourced from vineyards situated in a very specific area - the South side of the Kawarau River at Bannockburn. Mt Difficulty has Riesling planted in Long Gully and Target Gully Vineyards, and the Dry Riesling is produced solely from Long Gully fruit. 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:

The Dry Riesling attempts to balance flavour and palate weight with the wine's natural acidity. We really tried to ripen the 2010 Dry Riesling on the vine and didn't harvest till early May. It was carefully hand-harvested and processed through the winery – some lees were racked across for fermentation to enhance palate weight further. The wine was fermented cool in stainless steel to retain maximum varietal expression. The wine whilst resting on its gross yeast lees was stirred weekly to build texture; we lees stirred the wine in this way for four months. The fermentation was left to go dry with the residual sugar appearing through back blending with a later harvest of fruit from Long Gully.

TASTING NOTES:

Riper stonefruit intermingled with citrus blossom dominate the aroma of this Riesling. On the palate the citrus fruits zing around in harmony with lovely grapefruit focussed acidity; there is a plushness in the mid palate that seems to defy the mineral acidity. The wine is dry with less than 5 grams of residual sugar.

CELLARING POTENTIAL:

Mt Difficulty Dry Riesling will improve for 6 - 8 years given optimal cellaring conditions.

ALCOHOL: 13.5%

PH: 3.1

T/ACIDITY: 7.1gL⁻¹

RESIDUAL SUGAR: 3gL⁻¹