



# MT DIFFICULTY

## DRY RIESLING 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

### VINEYARDS:

The grapes for the wines that carry the Mt Difficulty Bannockburn 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 2012 Dry Riesling on the vine and didn't harvest till 24<sup>th</sup> April. It was carefully hand-harvested and processed through the winery – the wine wasn't racked so was fermented on full solids to enhance palate weight further. The wine was fermented cool in stainless steel to retain maximum varietal expression. The wine was fermented to dryness, and then rested on its gross yeast lees being stirred weekly to build texture; we lees stirred the wine in this way for six months. The wine was filtered and stabilised for bottling in December.

### TASTING NOTES:

Savoury lime zest with gorse blossom dominate the aroma of this Riesling whilst in the background there are hints of honeysuckle. The palate climbs into succulent citrus fruits with a slight pithy note; there is a plushness in the mid-palate that defies the minerally linear acidity. The wine is bone dry with less than two grams of residual sugar.

### CELLARING POTENTIAL:

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

**ALCOHOL:** 13.5%

**PH:** 3.1

**T/ACIDITY:** 7.3gL<sup>-1</sup>

**RESIDUAL SUGAR:** 1.4gL<sup>-1</sup>