



BANNOCKBURN

DRY RIESLING 2017



Alc. 12.8% T/A 7.8g/L-1 pH 2.95

Residual Sugar <1g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“ Evocative orange blossom and Jasmine notes introduce the aromatics; these then move into a fleshy tangerine character. Clean focused lime notes introduce the wine onto the palate; there is lovely line and drive. A pithy phenolic structure, works in harmony with the acidity to frame the finish of the wine. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Dry Riesling will improve for 6 to 8 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 yield.

VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn 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. This Dry Riesling is produced predominantly (85%) from fruit off our Full Circle vineyard which consists of Lochar soils over Gibbston outwash gravels. Lochar soils generally have a 30cm depth of top soil over fine to moderately coarse gravels. The balance 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

Our Dry Riesling attempts to balance flavour and palate weight with the wine's natural acidity. The 2017 was back to a cooler vintage and a later picking window. The majority of the fruit for this wine came off our Full Circle vineyard on the 16th April and the balance on the 29th April from our Swansong vineyard. It was carefully hand-harvested and processed through the winery – the wine was whole bunch pressed and fermented on full solids to help enhance palate weight. The wine was fermented relatively warm in stainless steel, using indigenous yeast to retain maximum varietal expression. The wine was fermented slowly to dryness, and then rested unstirred on its gross yeast lees; trying to build texture but not flavour. The wine stayed on gross lees for ten months and was then filtered and stabilised for bottling in February.