

# MT DIFFICULTY GROWERS SERIES STATION BLOCK GEWURZTRAMINER 2015

The beginning of spring bloomed dry and cool with low soil moisture coming into the season, November was characterised by much cooler than normal temperatures. The vines got away to a reasonably slow start. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and whilst warm was unusually damp, with much higher than average rainfall. March dried the vineyards out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact; everything being harvested over a 21 day period.

### **VINEYARDS:**

The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different sub-regions. Station Block Gewurztraminer comes entirely from Station Block, a 30 hectare vineyard situated in the Pisa Range area to the north of Cromwell on the western side of Lake Dunstan. Station Block takes its name from Mt. Pisa Station, and is planted in Gewurztraminer, Pinot Noir, Pinot Gris, Sauvignon Blanc and Riesling. The soil at Station Block is classified as a high terrace Lowburn gravel, generally considered very suitable for viticulture. This gravel is regular in both physical and drainage properties and is easy to manage soil, low to medium in fertility.

# **WINEMAKING CONSIDERATIONS:**

Station Block Gewurztraminer is crafted to highlight the lovely aromtics and textural richness that Gewurztraminer is capable of. We hung the fruit out for an extended period to achieve optimum aromatic expression. The fruit arrived in perfect condition at the winery on the 13<sup>th</sup> April. The fruit was destemmed and soaked overnight prior to pressing to help enhance aromtic expression. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped at ~25g/L by chilling, the wine was filtered but not fined.

### **TASTING NOTES:**

This Gewurztraminer is picked late to maximise rose petal and spice characters with lovely floral flavours and ripe tropical fruits flowing through on the palate. A touch of residual sweetness helps deliver a lush broad textural experience on the finish.

## **CELLARING POTENTIAL:**

Mt Difficulty Station Block Gewurztraminer will improve for 3-5 years given optimal vintage and cellaring conditions.

ALCOHOL: 14.0% PH: 3.7

T/ACIDITY: 4.2q/L RESIDUAL SUGAR: 19q/L

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