



MT DIFFICULTY SINGLE VINEYARD LONG GULLY CHENIN BLANC 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 vineyards back 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.

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 vineyards situated in a very specific area - the South side of the Kawarau River at 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 28th of April. This is the earliest harvest yet for the Chenin. It was harvested cool and handled in a reductive fashion throughout processing. The wine was racked clean and fermented relatively cool to protect the lovely ethereal nature 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

TASTING NOTES:

The Chenin this year displays a lovely ripeness with a melange of yellow peach, honey blossom, scent of wet stone, melon and passionfruit. The palate focuses in on yellow peach and honey blossom characters, lovely texture and flow through palate then the wine starts to narrow down as the focused acidity steers the wine.

CELLARING POTENTIAL:

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

ALCOHOL: 12%

PH: 3.24

T/ACIDITY: 7.9g/l

RESIDUAL SUGAR: 43g/l