

SINGLE VINEYARD
Long Gully
Chenin Blanc 2019



45.068S



169.139E



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The cooler season has resulted in a classic aromatic spectrum, focused on honey suckle floral and yellow peach. The palate focuses in on the yellow peach element; this drives the wine through the rich mid palate, where honeysuckle picks up and frames the wine's acidity. Balanced and invigorating.

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Matt Dacey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2019

A vintage of variability, contrasts and many different phases of weather through the growing season. A normal to warm start to the season was interrupted by a cold snap and snowfall mid-November. Weather over flowering was patchy, but overall flowering was successful. An oddity during summer this year was warmer nights and cooler days. This gives the appearance of a warmer season than it really was. There was a significant amount of early season rainfall, right through to the end of January. Cool and very dry conditions prevailed through February when veraison occurs - slowing that phase of ripening down. The heat and regular rainfall did reappear in March and then finally a very cool and lengthy final ripening phase through April.

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 our vineyards on the South side of the Kawarau River in 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. These are well-drained, high pH soils ideally suited to viticulture. In this instance they have a 30 cm depth of top soil over fine to moderately coarse gravels which originated from the Gibbston Glacier.

WINEMAKING CONSIDERATIONS

With the extreme heat of 2018, we harvested this on the 4th April, a month earlier than typical. The juice was handled in a reductive fashion throughout processing. The wine was racked clean and fermented with indigenous yeast relatively warm; these steps were all taken to protect the lovely ethereal character of Chenin Blanc. The nature of the fruit this season, with slightly lower acidities, 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.

Alc. 11.09% T/A. 7.20 g/L pH. 3.31

Residual Sugar 30g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
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