

SINGLE VINEYARD  
*Long Gully*  
Chenin Blanc 2020



45.068S



169.139E



*“The cooler season has resulted in predominately stone fruit aromas of apricot and yellow fleshed peach with mandarin and ginger in the background adding interest. Textured and rich mid-palate with a touch of mandarin. Finishing with a vibrant yellow fleshed peach sherbet and a linear acidity.”*

*Matt Dacey, Winemaker*

#### CELLARING POTENTIAL

Mt Difficulty Long Gully Chenin Blanc will improve for 8-12+ years given optimal cellaring conditions.

#### VINTAGE 2020

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Even with all that fruit condition was superb and the small berries were bursting with flavour.

#### 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 cool vintage experience that we experienced in 2020, we harvested this on the 29th of April, a little earlier than we have in past vintages. 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. 11.02% T/A 8.90 g/L pH. 3.12

Residual Sugar 33g/L-1

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and distributor contact details.  
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