



SINGLE VINEYARD
LONG GULLY
NOBLE RIESLING 2014



Alc. 13% T/A 7.3 g/L-1 pH 3.38

Residual Sugar 186 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“ The wet early summer of 2014 allowed an unusual amount of botrytis to develop. With that we have captured pure stone-fruit characters along with white floral notes and mandarin. The palate displays luscious stone-fruit and citrus characters, partly driven by the residual sugar, which lead into a rich full mid palate and finish on a lovely citrus note. Great natural acidity has resulted in a wine that starts sweet but finishes with a clean flourish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Long Gully Riesling will improve for 7-12 years given optimal cellaring conditions.

VINTAGE 2016

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. There was a degree of variation in berry ripeness led by the slow veraison and slightly larger than normal crop levels. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

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 Noble Riesling 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 30cm depth of top soil over fine to moderately coarse gravels.

WINEMAKING CONSIDERATIONS

A section of Long Gully Vineyard was separated and left for botrytis to develop before harvesting. We had an unusually protracted cool wet spell in the middle of March, after which our normal dry autumn conditions returned. We harvested these grapes on the 20th of April; they were harvested cool and then handled in a reductive fashion throughout processing. The wine was racked clean and fermented relatively warm to protect the lovely ethereal generous nature of late harvest Riesling. The ferment was stopped by chilling and racking to another tank.