



SINGLE VINEYARD
LONG GULLY
NOBLE RIESLING 2015



Alc. 9.5% T/A 11.2 g/L-1 pH 3.03

Residual Sugar 294 g/L-1

“ The wet late summer of 2015 allowed us to capture lovely honeyed peach and marmalade characters. The palate displays luscious ripe apricot characters, driven by the intense residual sugar, this leads into a rich full mid palate and finishes on a lovely citrus note. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 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.

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

WINEMAKING CONSIDERATIONS

A section of Long Gully Vineyard was separated and left to ripen further before harvesting. We had an unusually protracted cool wet spell in late February after which our normal dry autumn conditions returned. We harvested these grapes on the 20th of May; 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.

Visit mtdifficulty.nz for agent and distributor contact details.

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Journey with us

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