

## Mt Difficulty Sauvignon Blanc 2007

Ideal warm dry autumn conditions have resulted in predominantly ripe tropical fruits with an undercurrent of gooseberry producing a Sauvignon Blanc in a typical New Zealand style. The wine displays ripe tropical flavours intermingled with gooseberry and dried hay, this moves into a full mid-palate and then the wine finishes with lingering tropical fruits. This wine is ideal for sensible summer evening drinking.

### Winemaking Considerations

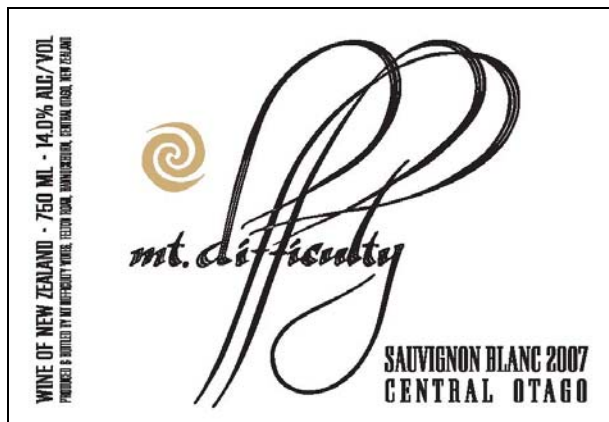
This wine comes from our Templars Hill Vineyard in Bannockburn. The fruit was hand harvested between the 10<sup>th</sup> and 12<sup>th</sup> of April in excellent condition. We harvested slightly later than the past couple of seasons in an attempt to lock in a riper spectrum of flavours. The fruit was reductively handled during processing, gently pressed and racked clean. The wine fermented cold in stainless steel and remained on gross lees for two months post ferment whilst being stirred weekly. These practices were employed to not only retain the maximum varietal fruit character of Sauvignon Blanc but also to develop complexity and palate weight.

Alc: 14.0%

Tit. Acidity: 7.5 gL<sup>-1</sup>

pH: 3.35

[info@mtdifficulty.co.nz](mailto:info@mtdifficulty.co.nz) [www.mtdifficulty.co.nz](http://www.mtdifficulty.co.nz)



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