



MT DIFFICULTY SAUVIGNON BLANC 2010

2010 was a vintage of powerful concentration, characterised by excellent varietal definition in the white wines and lovely crisp acidities.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability lead to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, this lead to a very condensed compacted busy 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 has only one planting of Sauvignon Blanc which fulfils these criteria, on Templars Hill alongside the winery. This area of Mt Difficulty has undergone enormous transformations prior to ever becoming a vineyard. It was formed from the gravels washed down during mining operations, and the gravels thus deposited were then largely carted away and used for road metal on many local roads. The soils across the vineyard are a mixture of heavy Scotland Point clay soils alternating with the drought-prone coarse gravel Bannockburn soils (classified as man-made due to the sluice mining). This vineyard is by far the most difficult to manage from an irrigation perspective of all the Mt Difficulty vineyards.

WINEMAKING CONSIDERATIONS:

This wine comes from our Templars Hill Vineyard in Bannockburn. The fruit was hand harvested on the 8th and 9th of April in excellent condition. We harvested slightly earlier than the past couple of seasons due to the warmth of the season and also our desire to lock in a riper spectrum of flavours. The fruit was reductively handled during processing, then gently pressed and racked clean. The wine fermented cold in stainless steel and remained on gross lees for four 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, palate weight and texture.

TASTING NOTES:

An ideal warm dry autumn has resulted in gooseberry and melon with an undercurrent of capsicum and mineral in the aromas. These aromas are replicated as flavours on the front palate, moving into a full rich mid-palate and then finish with lingering minerality. This wine is ideal for sensible summer evening drinking.

CELLARING POTENTIAL:

Mt Difficulty Sauvignon Blanc will improve for 3-5 years given optimal cellaring conditions.

ALCOHOL: 14%

PH: 3.1

T/ACIDITY: 8gL⁻¹

RESIDUAL SUGAR: 2.5gL⁻¹