

Mt Difficulty Sauvignon Blanc 2006

Ideal warm dry autumn conditions have resulted in both ripe tropical fruits and herbaceous flavours producing a Sauvignon Blanc in a typical New Zealand style. The wine displays ripe gooseberry flavours intermingled with cut grass 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

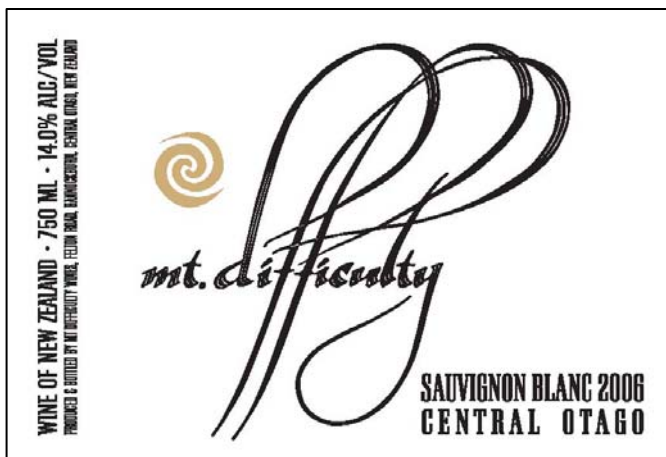
This wine comes from our Templars Hill Vineyard in Bannockburn. The fruit was hand harvested on the 16th and 22th of March in excellent condition. The two harvest dates were utilised so that we would end up with a good spectrum of flavours present in the resultant wine. The fruit was reductively handled during processing, gently pressed and racked clean. The wine fermented cold in stainless steel and remained on gross lees for two months post ferment. 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: 8.2gL⁻¹

pH: 3.2

info@mtdifficulty.co.nz www.mtdifficulty.co.nz



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