



BANNOCKBURN SAUVIGNON BLANC 2016



“ A combination of the warm ripening season and barrel fermentation has resulted in lime and quince notes, intermingled with dried hay. These same citrus notes introduce the wine before moving into a linear flowing mid-palate. There is a nice touch of pithy lemon rind on the finish. This wine is ideal for sensible summer evening drinking. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate label are subject to two strict criteria: they are managed by our viticultural team and must be sourced from Bannockburn vineyards - the south side of the Kawarau River in the southern Cromwell basin. Mt Difficulty has three plantings of Sauvignon Blanc which fulfil these criteria; on Templars Hill, Mansons Farm and Saffron. Templars Hill soils vary across the vineyard from a mixture of heavy Scotland Point clay soils to drought-prone coarse gravel Bannockburn soils (classified as man-made due to the sluice mining). Mansons Farm has a small area of Bannockburn soil but is mostly comprised of Lochar Soils, which are ideally suited to viticulture. Saffron is predominantly comprised of Cromwell sands.

WINEMAKING CONSIDERATIONS

The Sauvignon Blanc grapes were hand harvested on the 14th, 15th and 16th of April in excellent condition. We harvested slightly later than the past couple of seasons due mainly to our desire to lock in a riper spectrum of flavours. The fruit from Templars Hill, Saffron and Mansons Farm were all reductively handled during processing, then gently pressed and racked clean. The majority of the wine fermented cool in stainless steel whilst 10% was fermented in old oak barrels. All the wine 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.

Alc. 13.3% T/A 7.2 g/L-1 pH 3.04

Residual Sugar <1 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

@mtdifficulty and on /mtdifficulty