



# MT DIFFICULTY TARGET GULLY RIESLING 2009

2009 was a vintage with excellent flavour definition – intense cool varietal flavours were evident, with excellent concentration and typically high acidity providing lovely focus on the finish.

A cooler vintage; the volume of the 2009 harvest was down 15% on average. Climatically there was a good start to the season, but December was slightly wetter than usual which impacted negatively on bunch numbers. A typically turbulent January was followed by a cooler and wet February which slowed down vine growth. Good canopy management was essential, with canopies left as open as possible to minimise the detrimental effects of the weather. Central Otago provided its usual long, fine, warm autumn but a week into vintage a very cold spell brought on a cold response in our vines. This hurried the ripening process considerably, shortening and intensifying the season.

## VINEYARDS:

The grapes for the wines that carry the Mt Difficulty Estate 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 Riesling planted at Target Gully and Long Gully. Historically Target Gully Riesling was a Single Vineyard wine but its medium style, having evolved in recent years, is best served by blending from both vineyards dependent on vintage conditions. 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 30cm depth of top soil over fine to moderately coarse gravels. Target Gully is similar to Long Gully in that it is comprised of Lochar soils but it does also have some Bannockburn soils. The latter are soils of the Bannockburn series, formed from sluicing operations during early gold mining activities. Bannockburn soils are drought-prone due to the coarseness of the base material.

## WINEMAKING CONSIDERATIONS:

The Target Gully Riesling is a style crafted to balance residual sugar in perfect harmony with the wine's natural acidity. The fruit benefited from the cool summer and autumn of 2009, arriving in perfect condition at the winery. The fruit was hand harvested on the 7<sup>th</sup> of May and carefully processed through the winery – some lees were racked across for fermentation to enhance palate weight further. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped by chilling in order to balance the natural acidity with residual sugar.

## TASTING NOTES:

Floral and ripe stonefruit notes compete in the aroma of this Riesling. On the palate these flavours dance in harmony. Some residual sugar (35gL<sup>-1</sup>) has been retained to balance the high natural acidity. This residual sugar has also fleshed out the mid palate of the wine. This wine will richly reward those who can cellar it.

## CELLARING POTENTIAL:

Mt Difficulty Target Gully Riesling will improve for 5-9 years given optimal cellaring conditions.

**ALCOHOL:** 13.5%

**PH:** 3.11

**T/ACIDITY:** 7.6gL<sup>-1</sup>

**RESIDUAL SUGAR:** 4.5gL<sup>-1</sup>