



MT DIFFICULTY TARGET GULLY RIESLING 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 led to a very condensed compacted busy vintage.

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 warm summer and autumn of 2010, arriving in perfect condition at the winery. The fruit was hand harvested on the 3rd and 5th of May and carefully processed through the winery – the juice was cold settled for 10 days prior to racking for fermentation to help enhance palate weight further. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped by chilling 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 (30gL⁻¹) has been retained to balance the slightly lower acidity from a warmer season. 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 6 - 9 years given optimal cellaring conditions.

ALCOHOL: 11.5%

PH: 3.0

T/ACIDITY: 8.0gL⁻¹

RESIDUAL SUGAR: 30gL⁻¹