



BANNOCKBURN
TARGET RIESLING 2018



Alc. 11.3% T/A 6.8g/L-1 pH 3.1

Residual Sugar 30g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ A sense of lushness and intrigue; notes of tangerine, apricot and jasmine white florals. Bright and lively nectarine introduces this wine to the palate. A moderate amount of residual sugar (30g/L) has been retained to balance the clean acidity. Poised and cleanly articulated, the phenolics connect the wine together, providing drive and engagement. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Target Riesling will improve for 6-9 years given optimal cellaring conditions.

VINTAGE 2018

One for the record books, and a vintage of two halves. There was exceptional warmth from September through to late January, before cooling off through February and Autumn. With the warm start we got underway early; this warm settled weather continued through flowering and fruit set. The potential crop was well set, yet small as a result of the cool December in 2016. The vineyards really started to dry out through December and January, with irrigation struggling. With the arrival of February, temperatures plummeted to below average and rainfall was well above average. These cool and wetter-than-average conditions persisted right through harvest. Disease pressure remained low, even with the elevated rainfall, through the finish of the season. The cool, late Summer / Autumn period enabled berry ripening through a cooler period providing ripe fresh characters.

VINEYARD

The grapes for the wines that carry the Mt Difficulty's Bannockburn 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. Target Riesling is best served by blending from various vineyards dependent on vintage conditions. Roughly a third of the fruit for this wine came from our Long Gully vineyard which consists of Lochar soils over Gibbston glacier outwash gravels. Lochar soils generally have a 30cm depth of top soil over fine to moderately coarse gravels. Another third came from our Templars Hill vineyard; the soils here 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). The balance of fruit comes off our Swansong vineyard, this terraced vineyard is host to a variety of soils as it wraps around the hillside, these range from older Manuherikia clays through to younger Carrick range sourced gravels.

WINEMAKING CONSIDERATIONS

Target Riesling is a style crafted to balance residual sugar in perfect harmony with the wine's natural acidity. With the warm 2018 growing season our harvest dates were early and compact. The fruit from Target Gully was harvested on the 26th March and Long Gully was harvested on the 28th March. The wine was fermented moderately cool in stainless steel to retain maximum varietal expression. The fermentation was stopped when the wine tasted in balance, this left ~30g/L of sugar. The wine was left on light lees for 11 months prior to being filtered but not fined, then bottled in February of 2019.