



MT DIFFICULTY TARGET RIESLING 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

VINEYARDS:

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 Riesling planted at Target Gully and Long Gully. Historically Target Riesling was named Target Gully, as befits a Single Vineyard wine, but its medium style 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 generally has less depth of top soil and an absence of clay pans.

WINEMAKING CONSIDERATIONS:

Target 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 cooler autumn of 2012, arriving in perfect condition at the winery. The fruit was hand harvested on the 23rd and 24th of April for Long Gully and the 1st May for Target Gully and carefully processed through the winery – the juice was cold settled for 11 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 at 40gL⁻¹ by chilling, to balance the natural acidity with residual sugar.

TASTING NOTES:

Fragrant floral notes compete with citrus and apple in the aroma of this Riesling. Floral citrus characters introduce this wine to the palate. A moderate amount of residual sugar (40gL⁻¹) has been retained to balance the slightly higher 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 Riesling will improve for 6 - 9 years given optimal cellaring conditions.

ALCOHOL: 11.5%

PH: 3.0

T/ACIDITY: 8.8gL⁻¹

RESIDUAL SUGAR: 40gL⁻¹