



MT DIFFICULTY TARGET RIESLING 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

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 vagaries in climate of 2013, arriving in perfect condition at the winery. The fruit was hand harvested on the 18th of April for Long Gully and the 4th May for Target Gully, and carefully processed through the winery. The juice was cold settled for 14 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 stone-fruit and a hint of citrus in the aroma of this Riesling. Clean focused citrus characters introduce this wine to the palate with a lovely stone-fruit note adding complexity. A moderate amount of residual sugar (40gL⁻¹) has been retained to balance the clean 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 Riesling will improve for 6 - 9 years given optimal cellaring conditions.

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| ALCOHOL: | 11.5% | PH: | 2.9 |
| T/ACIDITY: | 8.2gL ⁻¹ | RESIDUAL SUGAR: | 40gL ⁻¹ |