



MT DIFFICULTY

BANNOCKBURN

TARGET RIESLING 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

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, SwanSong and Black Rabbit. Historically Target Riesling was named Target Gully, as befits a Single Vineyard wine, but its medium style is best served by blending from various vineyards dependent on vintage conditions. They generally have a 30cm depth of top soil over fine to moderately coarse gravels. Target Gully is comprised of Lochar soils, which are formed in older fans they generally 30cm of loess over fine to moderately coarse gravels. SwanSong which is located upslope of Target Gully is comprised of Ardour Hill Soils. These soils are loess over schist alluvium with some moderately developed clay pans. Black Rabbit is comprised of Conroy Hill Soils which are comprised of loess over schist colluvium and schist. These are all well-drained, high pH soils ideally suited to viticulture.

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 long hang time of 2014, arriving in perfect condition at the winery. The fruit was hand harvested on the 14th of April for Black Rabbit, 29th April for SwanSong and the 2nd May for Target Gully. The juice was cold settled for a minimum of 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 ~45g/L by chilling, the wine was filtered but not fined.

TASTING NOTES:

Jasmine and elderflower 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 (43g/L) has been retained to balance the clean acidity. The wine is nicely rounded and the phenolics connect the wine together. 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: 10.8%

PH: 2.99

T/ACIDITY: 8.1g/L

RESIDUAL SUGAR: 43.3g/L

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