



BANNOCKBURN TARGET RIESLING 2016



Alc. 12.5% T/A 9.1 g/L-1 pH 2.96

Residual Sugar 42 g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ Honey suckle, mandarin, a hint of apricot and an undertone of beeswax entertain in the aroma of this Riesling. Clean nectarine notes introduce this wine to the palate. A moderate amount of residual sugar (42g/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 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

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. 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 Ardgour 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 2016, arriving in perfect condition at the winery. The fruit was hand harvested on the 14th April for Long Gully and the 23rd April for Target Gully and Swansong. 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 ~43g/L of sugar. The wine was left on light lees for months prior to being filtered but not fined then bottled in late January of 2017.