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## CENTRAL OTAGO RIESLING 2008



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Alc. 11.5%   T/A 7.8g/L-1   pH 2.95

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Residual Sugar 20 g/L-1

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“ This wine shows excellent concentration of cool climate, with citrus and pip fruit blossom aromas: the palate is dominated by bright red apple flavours. The wine is a medium - dry style with a lovely backbone of natural acidity. This wine beautifully displays the elegance and finesse of this versatile and interesting variety. You will be rewarded by careful cellaring. ”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Roaring Meg Central Otago Riesling is optimal drinking within 3 to 8 years of vintage.

### WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected premium Cromwell basin vineyards. The grapes were harvested on the 29th of March in good condition, with excellent flavours. The fruit was harvested at 21.80 Brix, with a pH of 2.9 and acidity of 10.8g/L-1. The fruit was harvested cool to maximise flavour retention. The juice was settled overnight and then racked for fermentation. The wine was fermented just warm enough to encourage texture and mouthfeel without compromising flavour richness. We stop fermented the wine when we felt we had reached an ideal sugar/acidity balance.

Visit [mtdifficulty.co.nz](http://mtdifficulty.co.nz) for agent and distributor contact details.

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