



CENTRAL OTAGO RIESLING 2009



Alc. 11.5% T/A 7.7g/L-1 pH 3.09

Residual Sugar 18 g/L-1

“ This wine shows excellent concentration of cool climate characters, 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.

VINTAGE 2009

2009 was a vintage with excellent flavour definition – intense cool varietal flavours were evident in all the wines, with excellent concentration and typically high acidity providing lovely focus on the finish. A cooler vintage; the volume of the 2009 harvest was down 15% on average. Climatically there was a good start to the season, but December was slightly wetter than usual which impacted negatively on bunch numbers. A typically turbulent January was followed by a cooler and wet February which slowed down vine growth. Good canopy management was essential, with canopies left as open as possible to minimise the detrimental effects of the weather. Central Otago provided its usual long, fine, warm autumn but a week into vintage a very cold spell brought on a cold response in our vines. This hurried the ripening process considerably, shortening and intensifying the season.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected premium Cromwell basin vineyards. The grapes were harvested on the 4th of April in good condition, with excellent flavours. 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 for agent and distributor contact details.

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