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## CENTRAL OTAGO RIESLING 2011



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Alc. 13%   T/A 7.7g/L-1   pH 3.0

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Residual Sugar 16 g/L-1

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“ 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 2011

2011 was not the easiest of vintages – there was a high potential for mediocrity if proper care was not taken at all times in the vineyard and winery. The quality of fruit was very good, provided the right decisions were made.

Spring was fantastically settled, almost too good to believe, which led to excellent flowering and fruit set. Spring conditions actually arrived at Christmas, and frequently unsettled weather was the norm right through January and February! Despite this, it was also pretty warm; it was almost too perfect for canopy and bunch development leading to bigger than normal berries, and higher bunch weights as a result. Finally some semblance of normality arrived in March with conditions settling. These settled conditions continued through the balance of autumn, other than one wet spell which highlighted how tender and thin-skinned the berries were this season. In the winery it was a season where the fruit needed empathy, and the direction of the wine was dictated by the fruit.

### WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected premium Cromwell basin vineyards. The grapes were harvested on the 13th and 14th of April in primo 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](http://mtdifficulty.co.nz) for agent and distributor contact details.

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