



CENTRAL OTAGO RIESLING 2012



Alc. 13% T/A 2.9g/L-1 pH 2.9

Residual Sugar 13g/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 an off-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 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled too merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected premium Cromwell basin vineyards. The grapes were harvested on the 13th and 22nd 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 stopped the fermentation when we felt the wine had reached an ideal sugar/acidity balance.

Visit mtdifficulty.co.nz for agent and distributor contact details.

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