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## CENTRAL OTAGO RIESLING 2013



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Alc. 11.5%   T/A 9.3g/L-1   pH 2.8

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Residual Sugar 24 g/L-1

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“ This wine shows excellent concentration of cool climate characters, with ripe citrus verging on stonefruit with lovely cabbage tree blossom aromas adding complexity; the palate is dominated by succulent ripe citrus 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 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

### VINEYARDS

The grapes for this wine come from selected premium Cromwell basin vineyards.

### WINEMAKING CONSIDERATIONS

The grapes were harvested on the 8th and 9th of April in primo condition, with excellent ripe 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.

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