



# ROARING MEG

## RIESLING 2014

### CENTRAL OTAGO

#### VINTAGE 2014:

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

#### WINEMAKING CONSIDERATIONS:

The grapes for this wine come from selected Cromwell basin vineyards which Mt Difficulty either owns or leases. The grapes were harvested on the 2<sup>nd</sup>, 14<sup>th</sup>, and 24<sup>th</sup> 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. The wine was filtered but not fined.

#### TASTING NOTES:

This wine shows excellent concentration of cool climate characters, clean citrus and wet stone with lovely elderflower floral 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.

#### CELLARING POTENTIAL:

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

**ALCOHOL:** 13%

**PH:** 2.95

**T/ACIDITY:** 8.1g/L<sup>-1</sup>

**RESIDUAL SUGAR:** 19.4g/L<sup>-1</sup>