



Roaring Meg 

RIESLING 2015

CENTRAL OTAGO

VINTAGE 2015:

The beginning of spring bloomed dry and cool with low soil moisture coming into the season, November was characterised by much cooler than normal temperatures. The vines got away to a reasonably slow start. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and whilst warm was unusually damp, with much higher than average rainfall. March dried the vineyards out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact; everything being harvested over a 21 day period.

WINEMAKING CONSIDERATIONS:

The grapes for this wine come from selected Cromwell basin vineyards which Mt Difficulty either owns or leases. The grapes were harvested between the 7th, and 24th 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 delicious ripe clean citrus notes counterbalanced by a wet stone mineral element: 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: 12%

PH: 2.95

T/ACIDITY: 8.4g/l

RESIDUAL SUGAR: 24g/l

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