



CENTRAL OTAGO RIESLING 2016



Alc. 12.7% T/A 8.8 g/L-1 pH 3.01

Residual Sugar 24.3 g/L-1

“ This wine shows delicious ripe clean citrus notes with dandelion and stonefruit adding depth: the palate is dominated by succulent ripe citrus flavours. The wine is a medium-dry style with a lovely backbone of natural acidity and ripe phenolics. 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 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

VINEYARD

The grapes for this wine come from two of our vineyards in the Pisa Sub-Region of the Cromwell basin of Central Otago.

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 15th of April in primo condition, with delectable flavour and acidity. The juice was settled overnight and then racked clean 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.

Visit mtdifficulty.nz for agent and distributor contact details.

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Journey with us

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