



CENTRAL OTAGO
RIESLING 2017



Alc. 12% T/A 9.1g/L-1 pH 2.96

Residual Sugar 19.6g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ This Riesling stands tall with citrus notes intertwined with beeswax and Jasmine: the palate is dominated by clean linear 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 2017

A very interesting season - overall we ended up with an average amount of heat even though the season had a distinctly cool bend to it. A very warm, wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering, the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with lower than average yields.

VINEYARD

The grapes for this wine come from three of our vineyards; one in Bannockburn and 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 the Mt Difficulty viticulture team manages. The grapes were harvested late in the season between the 26th April and the 5th of May 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.