



---

CENTRAL OTAGO  
RIESLING 2020



---

Alc. 11.8% T/A 9.7g/L-1 pH 3.02

---

Residual Sugar 17.0g/L-1

---

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for agent and distributor contact details.  
73 Felton Road, Bannockburn, Central Otago.

Journey with us  
@mtdifficulty and on /mtdifficulty

*"This Riesling stands tall with intense citrus notes, focused in on grapefruit and pomelo, backed by lemon zest and sherbet. Vibrant ripe citrus characters flow into a linear mid palate with lemon zest notes. Fine phenolic notes and acidity pick up the line and drive the wine with a citrus twist. Off dry in style"*

*Matt Dicey, Winemaker*

#### CELLARING POTENTIAL

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

#### VINTAGE 2020

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Even with all that fruit condition was superb with no disease pressure, and the small berries were bursting

#### VINEYARD

The grapes for this wine come from selected Cromwell basin vineyard which the Mt Difficulty team manage.

#### WINEMAKING CONSIDERATIONS

The grapes were harvested from the middle through to towards the end of the season between the 17th April and the 2nd May in excellent condition, with delectable flavour and higher than usual 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.