



CENTRAL OTAGO RIESLING 2021



Alc. 12% T/A 7.8g/L-1 pH 3.0

Residual Sugar 21.0g/L-1

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

Journey with us
@mtdifficulty and on /mtdifficulty

"CLASSIC COOL CLIMATE RIESLING. FRAGRANT AROMAS OF CITRUS BLOSSOM ALONGSIDE LEMONS AND LIME. A ZESTY, DYNAMIC AND EXCITING PALATE FULL OF KAFFIR LIME AND BURSTING CITRUS FRUIT FLAVOURS. FLOWING INTO A JUICY FINISH BALANCING THE RESIDUAL SUGAR MAKING IT VERY DRINKABLE. OFF DRY IN STYLE"

- Greg Lane, Winemaker

CELLARING POTENTIAL

Roaring Meg Central Otago Riesling is optimal drinking from now to 8 years of vintage.

VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

VINEYARD

The grapes for this wine come from a selection of our vineyards in the Cromwell basin including our Long Gully, Target Gully and Packspur Vineyard as well as our Templars Hill and Swansong Vineyard which the Mt Difficulty team manage.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected Cromwell basin vineyards which the Mt Difficulty viticulture team manages. The grapes were harvested from the middle through towards the end of the season in excellent condition, with lovely balance 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.