

*Roaring Meg*



CENTRAL OTAGO  
RIESLING 2022



ALC: 12%

T/A: 7.8g/L

PH: 2.96

RESIDUAL SUGAR: 14g/L

“ZESTY CITRUS ON THE NOSE - MANDARIN, NAVEL ORANGE AND LIME WITH A HINT OF FLORAL HONEY REDOLENT OF THE WARMER SEASON. THE PALATE IS JUICY AND INVITING. THE BALANCE BETWEEN ACIDITY AND SUGAR IS KEY TO THIS WINE, WITH A LOVELY VIBRANCY ON THE PALATE, HIGHLIGHTING THE CITRUS FLAVOURS BEFORE FINISHING WITH A MINERAL, STONY NOTE AT THE END. OFF-DRY IN STYLE.”

Greg Lane, Winemaker

#### CELLARING POTENTIAL

Roaring Meg Riesling has the cellaring potential of 8 years.

#### VINTAGE 2022

The 2022 season swung the pendulum again for Central Otago. This season was characterised by a very warm summer, punctuated by vital rain events, culminating in a bumper crop that was harvested 1-2 weeks ahead of long term average. The benign, warm flowering conditions in December resulted in excellent fruit set and healthy canopies that galloped through a dry January. They were replenished by rain in February before harvest began in mid-March and was wrapped up by mid-April.

#### VINEYARD

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

#### WINEMAKING CONSIDERATIONS

The grapes were harvested in the middle 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 with cultured yeast to encourage texture and mouthfeel without compromising flavour richness. We stopped the fermentation when we felt the wine had reached an ideal sugar and acidity balance. The wine was then lightly fined and filtered before bottling.

#### VEGAN FRIENDLY

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for more information.  
73 Felton Road, Bannockburn, Central Otago

