



CENTRAL OTAGO SAUVIGNON BLANC 2010



Alc. 13.5% T/A 6.9g/L-1 pH3.2

Residual Sugar 4g/L-1

“Cool summer growing conditions have resulted in a concentrated tropical fruit Sauvignon Blanc in a typical Marlborough style. The wine displays gooseberry flavours intermingled with dried hay; this moves into a full mid-palate and then the wine finishes with lingering passionfruit and rhubarb. This wine is ideal for fun-loving summer evening drinking.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Roaring Meg Central Otago Sauvignon Blanc is at its best within three years of release.

VINTAGE 2010

The 2010 vintage in Marlborough was slightly later than average both in terms of ripening and the yields harvested. Cool weather in December lightened crop levels so that growers did not have to intervene as extensively as in 2009 to remove excess fruit from their vineyards. The fruit flavours were rated superb, with quality fruit, riper flavours and lower alcohol. 2010 Marlborough Sauvignon Blanc has the classic flavours it has become world famous for.

VINEYARDS

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

WINEMAKING CONSIDERATIONS

The grapes for this wine come from selected vineyards in the Awatere and Wairau Valleys of Marlborough. The cool summer meant that these grapes were harvested early in April. The fruit was reductively handled during processing, gently pressed and racked clean. The wine was fermented moderately cool in stainless steel and remained on gross lees for two months post ferment. These practices are employed to retain the maximum varietal fruit character of Sauvignon Blanc, as well as develop complexity and palate weight.

Visit mtdifficulty.co.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

📷🐦@mtdifficulty and on 📘/mtdifficulty