



CENTRAL OTAGO SAUVIGNON BLANC 2011



Alc. 14% T/A 8.1g/L-1 pH 3.05

Residual Sugar 3g/L-1

“ Warm summer growing conditions have resulted in a concentrated Sauvignon Blanc in a typical Central Otago style. The wine displays gooseberry flavours intermingled with bell pepper and freshly cut 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, responsible summer drinking. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2011

2011 was not the easiest of vintages – there was a high potential for mediocrity if proper care was not taken at all times in the vineyard and winery. The quality of fruit was very good, provided the right decisions were made. As a style, vintage 2011 has a very different tenor to '09 and '10 which were all about density and concentration; 2011 is about purity, precision and elegance.

Spring was fantastically settled, almost too good to believe, which led to excellent flowering and fruit set. Spring conditions actually arrived at Christmas, and frequently unsettled weather was the norm right through January and February! Despite this, it was also pretty warm; it was almost too perfect for canopy and bunch development leading to bigger than normal berries, and higher bunch weights as a result. Finally some semblance of normality arrived in March with conditions settling. These settled conditions continued through the balance of autumn, other than one wet spell which highlighted how tender and thin-skinned the berries were this season. In the winery it was a season where the fruit needed empathy, and the direction of the wine was dictated by the fruit.

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 warm summer meant that these grapes were harvested in late March. The fruit was reductively handled during processing, gently pressed and racked clean. The wine was fermented moderately cool in stainless steel. These practices are employed to retain the maximum varietal fruit character of Sauvignon Blanc.

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

73 Felton Road, Bannockburn, Central Otago.

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