



CENTRAL OTAGO SAUVIGNON BLANC 2012



Alc. 14% T/A 6.4g/L-1 pH 3.5

Residual Sugar <1 g/L-1

“ This is 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 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early Autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

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 two of our vineyards in the Pisa Sub-Region of the Cromwell basin of Central Otago. This is the second vintage that the Roaring Meg Sauvignon Blanc has come from Central Otago. Weather conditions meant that these grapes were harvested on the 13th and 21st March. The fruit was reductively handled during processing, gently pressed and racked clean. The wine was fermented moderately cool in stainless steel, to dryness. These practices are employed to retain the maximum varietal fruit character of Sauvignon Blanc.

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

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