



CENTRAL OTAGO SAUVIGNON BLANC 2013



Alc. 13% T/A 6.7g/L-1 pH 3.1

Residual Sugar 3g/L-1

“ This is a concentrated Sauvignon Blanc in a typical Central Otago style. The wine displays dried hay; capsicum and passionfruit with a vibrant wet stone note; this moves into a tightly textured palate which flows into a clean citrus focussed finish. 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 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

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 cool protracted weather conditions meant that these grapes were harvested over a long period between the 12th March and the 4th May. 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.

73 Felton Road, Bannockburn, Central Otago.

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