



---

## CENTRAL OTAGO SAUVIGNON BLANC 2014



---

Alc. 14.4% T/A 7g/L-1 pH 3.09

---

Residual Sugar 1g/L-1

---

“ This is a concentrated Sauvignon Blanc in a typical Central Otago style. The wine displays wild gooseberry flavours intermingled with freshly cut hay and lemon notes; 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 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

### 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. Weather conditions meant that these grapes were harvested on the 13th and 23rd April. 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](http://mtdifficulty.co.nz) for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

📷🐦@mtdifficulty and on 📺/mtdifficulty