

# **CENTRAL OTAGO**

Sauvignon Blanc 2016

This is a ripe Sauvignon Blanc atypical for Central Otago. The wine displays citrus and pomegranate flavours intermingled with dried hay; this moves into a rich textural midpalate and supple acidity the wine finishes with a touch of lemon zest. This wine is ideal for fun-loving, responsible summer drinking.

"

Matt Dicey, Winemaker



Alc. 14% T/A 7.3 gL-1 pH 3.18

Residual Sugar 4.18 gL-1

Visit mtdifficulty.nz for agent and distributor contact details. 73 Felton Road, Bannockburn, Central Otago.

## CELLARING POTENTIAL

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

#### VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

# VINEYARD

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

### WINEMAKING CONSIDERATIONS

The cooler March conditions really delayed harvesting with latest pick we have done for our Sauvignon Blanc which we harvested on the 27th and 28th April. The fruit was reductively handled during processing, gently pressed and racked clean. The wine fermented very slowly in stainless steel, to dryness. These practices are employed to retain the maximum varietal fruit character of Sauvignon Blanc.