



CENTRAL OTAGO




SAUVIGNON BLANC 2017



Alc. 14.4% T/A 7.5 gL-1 pH 3.17

Residual Sugar 3.2 gL-1

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

Journey with us
  @mtdifficulty and on  /mtdifficulty

“ 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 mid-palate 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

CELLARING POTENTIAL

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

VINTAGE 2017

A very interesting season - overall we ended up with about an average amount of heat even though the season had a distinctly cool bent to it. A very warm wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with bad crop set.

VINEYARD

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team.

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. 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.