

Roaring Meg



CENTRAL OTAGO SAUVIGNON BLANC 2019



Alc. 14.0% TA 7.4 g/L pH 3.2

Residual Sugar 3.5 g/L

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73 Felton Road, Bannockburn, Central Otago

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“THIS IS A RIPE SAUVIGNON BLANC ATYPICAL FOR CENTRAL OTAGO. THE WINE DISPLAYS GUAVA, PASSIONFRUIT AND GOOSEBERRY FLAVOURS UNDERSCORED BY NETTLE AND CHAMOMILE FLORAL NOTES; THESE SAME FRUIT CHARACTERS INTRODUCE THE WINE ONTO THE PALATE, MOVING INTO A TEXTURED MID-PALATE, FINISHING WITH A TOUCH OF NETTLE AND SUPPLE ACIDITY. 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 2019

One for the record books, and a vintage of two halves. There was exceptional warmth from September through to late January, before cooling off through February and Autumn. With the warm start we got underway early; this warm settled weather continued through flowering and fruit set. The potential crop was well set, yet small as a result of the cool December in 2016. The vineyards really started to dry out through December and January, with irrigation struggling. With the arrival of February, temperatures plummeted to below average and rainfall was well above average. These cool and wetter-than-average conditions persisted right through harvest. Disease pressure remained low, even with the elevated rainfall, through the finish of the season. The cool, late Summer / Autumn period enabled berry ripening through a cooler period providing ripe fresh characters.

VINEYARD

The grapes for this wine come from our Silver Tussock vineyard in the Pisa Sub-Region of the Cromwell basin of Central Otago, managed by our viticultural team.

WINEMAKING CONSIDERATIONS

The warm early season conditions really accelerated harvesting, with the earliest pick we have done for our Sauvignon Blanc on the 18th March. 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.