

Roaring Meg



CENTRAL OTAGO SAUVIGNON BLANC 2020



Alc. 13.5% TA 8.2 g/L pH 3.14

Residual Sugar 4.4 g/L

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73 Felton Road, Bannockburn, Central Otago

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“THE WINE DISPLAYS A BOUQUET OF LEMON SHERBET, WITH A TOUCH OF CAPSICUM AND A HINT OF GOOSEBERRY. ON THE PALATE VIBRANT PINK GRAPEFRUIT COMBINES WITH YEN BEN LEMON TO INTRODUCE THE WINE. LOVELY FLOW THROUGH THE PALATE WITH FOCUSED ACIDITY, HINTS OF CAPSICUM, DRIED HAY AND LEMON DRIVE THROUGH THE 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 2020

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Fruit condition was superb with no disease pressure, and the small berries were bursting with flavour.

VINEYARD

The grapes for this wine come from our Silver Tussock vineyard in the Pisa Sub-Region as well as our Mansons Farm and Templars Hill vineyards in Bannockburn, of the Cromwell basin of Central Otago, managed by our viticultural team.

WINEMAKING CONSIDERATIONS

The cooler season meant the fruit was picked much later in the season between the 16th and 24th of 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 used to retain the maximum varietal fruit character of Sauvignon Blanc.