

Roaring Meg



CENTRAL OTAGO
SAUVIGNON BLANC 2022



ALC: 13.5%

T/A: 6.4g/L

PH: 3.30

RESIDUAL SUGAR: 3.9g/L

“A SAUVIGNON BLANC REMINISCENT OF CENTRAL OTAGO. AN EXPLOSIVE NOSE OF KIWIFRUIT, GREEN PAPAYA, FRESH GREEN HERBS, AND PINEAPPLE. REGIONAL CHARACTERS OF CRUSHED STONE AND CHALK LEAD TO A VIBRANT AND ZESTY PALATE WITH GREEN TROPICAL FRUIT. THE WINE FINISHES WITH A MINERAL ACIDITY MAKING IT BRIGHT AND FRESH.”

Greg Lane, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2022

The 2022 season swung the pendulum again for Central Otago. This season was characterised by a very warm summer, punctuated by vital rain events, culminating in a bumper crop that was harvested 1-2 weeks ahead of long term average. The benign, warm flowering conditions in December resulted in excellent fruit set and healthy canopies that galloped through a dry January. They were replenished by rain in February before harvest began in mid-March and was wrapped up by mid-April.

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, Central Otago which are all managed by our viticulture team.

WINEMAKING CONSIDERATIONS

Due to the warmer season, full maturity and ripe flavours were achieved. We harvested the grapes in the cool morning to retain their freshness. Once in the winery, they were swiftly pressed to tank, settled for 48 hours before fermentation with yeast at cooler temperatures to promote an aromatic lift. Once fermented, they were racked off lees to maintain aromatic purity and character of Sauvignon Blanc. The wine was bottled after vintage was complete.

VEGAN FRIENDLY

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago

