

Mt Difficulty Sauvignon Blanc 2008

Ideal warm dry autumn conditions have resulted in ripe melon with an undercurrent of capsicum in the aromas. These aromas are replicated as flavours on the front palate, moving into a full rich mid-palate and then finish with lingering minerality. This wine is ideal for sensible summer evening drinking.

Winemaking Considerations

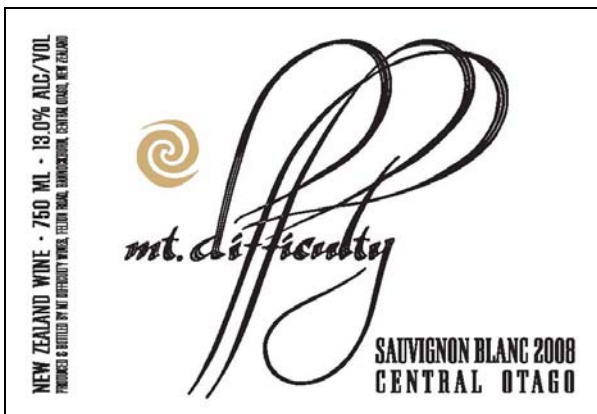
This wine comes from our Templars Hill Vineyard in Bannockburn. The fruit was hand harvested on the 26th of March in excellent condition. We harvested slightly earlier than the past couple of seasons due to the ripeness of the season. The fruit was harvested at 22.5^o Brix in an attempt to lock in a riper spectrum of flavours. The fruit was reductively handled during processing, then gently pressed and racked clean. The wine fermented cold in stainless steel and remained on gross lees for two months post ferment whilst being stirred weekly. These practices were employed to not only retain the maximum varietal fruit character of Sauvignon Blanc but also to develop complexity and palate weight.

Alc: 13.0%

Tit. Acidity: 7.1 gL⁻¹

pH: 3.36

info@mtdifficulty.co.nz www.mtdifficulty.co.nz



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