



BANNOCKBRN

SAUVIGNON BLANC 2017



Alc. 14% T/A 7.5 g/L-1 pH 3.17

Residual Sugar 3.2 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“ A combination of the warm ripening season and barrel fermentation has resulted in lime and quince notes, intermingled with dried hay. These same citrus notes introduce the wine before moving into a linear flowing mid-palate. There is a nice touch of pithy lemon rind on the finish. This wine is ideal for sensible summer evening drinking. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Sauvignon Blanc will improve for 3-5 years given optimal cellaring conditions.

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 lower than average yield.

VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn label are subject to two strict criteria: they are managed by our viticultural team and must be sourced from Bannockburn vineyards - the south side of the Kawarau River in the southern Cromwell basin. Mt Difficulty has three plantings of Sauvignon Blanc which fulfil these criteria; on Templars Hill, Mansons Farm and Saffron. Templars Hill soils vary across the vineyard from a mixture of heavy Scotland Point clay soils to drought-prone coarse gravel Bannockburn soils (classified as man-made due to the sluice mining). Mansons Farm is mostly comprised of Lochar Soils, which are ideally suited to viticulture. Saffron is predominantly comprised of Cromwell sands.

WINEMAKING CONSIDERATIONS

The Sauvignon Blanc grapes were hand harvested on the 21st, 24th and 29th of April in excellent condition. We harvested much later than the past couple of seasons due our desire to fully ripen the fruit and also the cooler nature of the season. The fruit from Templars Hill, Saffron and Mansons Farm were all reductively handled during processing, then gently pressed and racked clean. The wine was all fermented with indigenous yeast with the majority of the wine fermented cool in stainless steel whilst 15% was fermented in old oak barrels. All the wine remained on gross lees for four 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, palate weight and texture.