



BANNOCKBURN
TARGET RIESLING 2017



Alc. 10.4% T/A 8.7g/L-1 pH 3.25

Residual Sugar 37g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ A sense of lushness and intrigue, notes of mandarin, apricot and wild white florals all entertain. Delineated nectarine introduces this wine to the palate. A moderate amount of residual sugar (37g/L) has been retained to balance the clean acidity. Poised and cleanly articulated, the phenolics connect the wine together, providing drive and engagement. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Target Riesling will improve for 6-9 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's 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. Target Riesling is best served by blending from various vineyards dependent on vintage conditions. Roughly a third of the fruit for this wine came from our Long Gully vineyard which consists of Lochar soils over Gibbston glacier outwash gravels. Lochar soils generally have a 30cm depth of top soil over fine to moderately coarse gravels. Another third came from our Templars Hill vineyard; the soils here 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). The balance of fruit comes off our Swansong vineyard, this terraced vineyard is host to a variety of soils as it wraps around the hillside, these range from older Manuherikia clays through to younger Carrick range sourced gravels.

WINEMAKING CONSIDERATIONS

Target Riesling is a style crafted to balance residual sugar in perfect harmony with the wine's natural acidity. There was a real mixture of picking dates due to the cooler nature of 2017; our earliest fruit from Templars Hill came in on the 4th April, whilst the fruit from Long Gully was harvested on the 18th April and the final portion came from Swansong on the 29th April. The wine was fermented moderately cool in stainless steel to retain maximum varietal expression. The fermentation was stopped when the wine tasted in balance, this left ~37g/L of sugar. The wine was left on light lees for 11 months prior to being filtered but not fined, then bottled in February of 2018.