

Chenin Blanc `Long Gully Vineyard` Mt Difficulty 2020



Region

A spectacular landscape and sophisticated tourist culture also home to some of the world's best Pinot Noir, not to mention impressive, vivid white wines. Main sub-regions lie within close reach, but the distinctive mountainous terrain means each occupies a unique microclimate. Soils can vary considerably within each sub-region though a stony free draining base is common to all. The world's southernmost wine region and the country's highest, in this semi-continental climate, with dry autumns and low humidity ensuring amazing purity and complexity.

Producer

Mt Difficulty is Central Otago's leading artisan winegrower with a pioneering heritage based in Bannockburn. With their founding vineyards established in 1992, Mt Difficulty owns some of the oldest vines having harnessed this once brutal terrain to produce premium wines that are among the finest in New Zealand. Mount Difficulty is Bannockburn's highest peak and the backdrop to their vineyards – some of Bannockburn's oldest. Sustainability is at the heart of everything they do including using recycled glass made locally, a living roof to encourage biodiversity and new waste reduction technology to list just a few things they do.

Tasting Notes

This single vineyard Chenin Blanc is grown in the Long Gully vineyard in Bannockburn. The grapes were left on the vine to ripen for as long as possible which has led to a lovely, intense nose of tropical fruits such as mango and passionfruit. The tropical flavours follow through on the palate with concentrated flavours of mango and ripe peach. The natural high acidity of the Chenin has resulted in a wine that starts sweet but develops into a lovely and clean lime tinged finish.

Food

Perfect chilled on a sunny day or when served with asian influenced dishes.

Technical Information

Country	New Zealand	Dry/Sweet Style	Medium
Region	Central Otago	Alcohol Content	11%
Grape(s)	Chenin Blanc (100%)	Closure Style	Screw cap
Type	White	Organic/Biodynamic	No
Style	Fruity	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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