



GHOST TOWN CHARDONNAY 2020



ALC: 13.5%

T/A: 6.8g/L

PH: 3.48

RESIDUAL SUGAR: 0g/L

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

“An expressive cool climate chardonnay with richness, weight and texture. A ripe, concentrated nose of yellow peach, nectarine and a touch of clotted cream richness leads to a palate of stone fruit and brioche. Fine French oak frames the wine with great finesse and elegance with a mineral acidity and a long finish.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

We expect this wine to evolve with careful cellaring for another 8-10 years.

VINTAGE 2020

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

Our Ghost Town wines are an exploration of the unique character of Central Otago sub-regions beyond our home in Bannockburn. Central Otago is dotted with the deserted relics of a mining era bygone. This wine is a blend of grapes from Packspur Vineyard and McFelin Ridge Vineyard, both situated in Lowburn Valley on the northern side of Cromwell at a higher elevation on a steep block with a mix of clay and deep silt loam soils. These wines are a nod to those miners who came following fortune and left behind and left behind remnants rich for winemaking. Made in limited quantities and with minimal intervention, Ghost Town Chardonnay expresses the personality our Lowburn Valley vineyards.

WINEMAKING CONSIDERATIONS

The fruit for our Ghost Town Chardonnay was hand-picked and handled in an oxidative fashion, destemmed and pressed straight to barrel. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. 14% new French oak was used for the wine's maturation, whilst maturing no lees stirring was utilised. The wine went through a full malolactic fermentation in spring, after which the barrels were stirred for a period. The wine was racked from barrel and filtered before being racked to tank to settle prior to being bottled, unfinned, in November.