

# Roaring Meg



## CENTRAL OTAGO

CHARDONNAY 2019



Alc. 13.1% TA 5.60g/L pH 3.48

Residual Sugar < 0.3 g/L

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73 Felton Road, Bannockburn, Central Otago

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"THIS WINE IS SUPPLE WITH FLAVOURS OF NECTARINE AND CITRUS INTRODUCING THE WINE. A TEXTURED SOFT MID-PALATE DRAWS YOU INTO THE WINE. WHITE FLESHED PEACH DRIVES THE FINISH ALONGSIDE A HINT OF PHENOLIC INTEREST. GENEROUS AND GIVING."

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Roaring Meg Central Otago Chardonnay is optimal drinking from release to ten years of age.

### VINTAGE 2019

A vintage of variability, contrasts and many different phases of weather through the growing season. A normal to warm start to the season was interrupted by a cold snap and snowfall mid-November. Weather over flowering was patchy, but overall flowering was successful. An oddity during summer this year was warmer nights and cooler days. This gives the appearance of a warmer season than it really was. There was a significant amount of early season rainfall, right through to the end of January. Cool and very dry conditions prevailed through February when veraison occurs - slowing that phase of ripening down. The heat and regular rainfall did reappear in March and then finally a very cool and lengthy final ripening phase through April.

### VINEYARD

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team.

### WINEMAKING CONSIDERATIONS

The fruit was hand-picked at peak ripeness on the 3rd, 4th, 8th, 11th and 12th of April, from Bannockburn, Pisa and Bendigo. The fruit was handled in an oxidative fashion, destemmed and pressed to concrete egg. We fermented 70% of the juice in egg, with the balance in old barriques, all with full solids using indigenous yeasts. Whilst maturing no lees stirring was utilised. The wine went through a full malolactic fermentation in spring, after which the barriques were stirred for a period. The wine was racked and filtered before being bottled, unfinned, in March.

