

*Roaring Meg*



CENTRAL OTAGO  
CHARDONNAY 2021



ALC: 14%

T/A: 6.20g/L

PH: 3.45

RESIDUAL SUGAR: 0.80g/L

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for more information.  
73 Felton Road, Bannockburn, Central Otago

“CITRUS FLORAL NOTES, TOASTED BRIOCHE AND A HINT OF CASHEW ON THE NOSE. INITIALLY SOME CLASSICALLY RICH CHARDONNAY FRUIT CHARACTER ON THE PALATE, WHITE STONE FRUIT AND TOAST NOTES, WHICH THEN PICKS UP ON THE FRESH AND CRISP FINISH, HIGHLIGHTING THE PURITY AND LIGHTNESS THE CONCRETE TANKS BRING TO THE WINE. THE WINE FINISHES WITH REFRESHING GRAPEFRUIT AND LEMON ZEST.”

Greg Lane, Winemaker

#### CELLARING POTENTIAL

Roaring Meg Chardonnay will improve for three to five years given optimal cellaring conditions.

#### VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

#### VINEYARD

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

#### WINEMAKING CONSIDERATIONS

The fruit was hand-picked at the end of March from Bannockburn and Pisa. The fruit was handled in an oxidative fashion, destemmed and pressed to concrete egg-shaped tanks. The egg shape of the fermenters allows the wine to circulate naturally adding depth and texture to the wine without oak flavours. We fermented 70% of the juice in concrete eggs, 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.

VEGAN FRIENDLY

