



## SINGLE VINEYARD MCFELIN RIDGE

*Chardonnay 2018*



Lowburn Valley, Central Otago, New Zealand

Alc. 13.4% pH 3.38 T/A 5.8g/L

Aging: 11 months in French oak (18% new)

Cellaring Potential: 8-12 years

## OUR STORY

Established in 1992 at the base of the mountain for which the winery is named, Mt Difficulty was among the first to plant vineyards in Bannockburn and realize the sub-region's potential for world-class wines. Sourcing fruit from 187 acres of ideally-sited vineyards, our winemaking philosophy stresses minimal intervention and ethical viticulture to produce wines that express their personality and reflect their unique home.

## VINEYARDS

Named for the original landowner, this was dry pasture land for over 150 years and had never been intensively farmed until the vineyard was planted in 2002. Comprised of clay and deep silt loam soils, this steep, 5.55 hectare block captures the afternoon sun as it swings across the Cromwell Basin and enjoys slightly warmer temperatures during the peak of the ripening period. However, harvest is typically later than in our Bannockburn vineyards due to the elevation.

## VINTAGE NOTES

2018 was a vintage of two halves. There was exceptional warmth from September through to late January, before a cool February and autumn. With the warm start we got underway early, and the potential crop was well set, yet small. Temperatures plummeted to below average in February and rainfall was well above average through harvest. Fortunately disease pressure remained low through the finish of the season, and the berry-ripening through the cooler summer-autumn period provided ripe, fresh characters.

## WINEMAKING

The fruit was hand-picked at peak ripeness on the 12th of March. The fruit was destemmed to tank, stirred, then dropped to barrel with full solids. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. 18% new French oak was used for the wine's maturation. Whilst maturing no lees stirring was utilised. The wine went through a partial (65%) malolactic fermentation. The wine was racked from barrel and filtered before being bottled, unfined, in March 2019.

*"The riper characters of McFelin Ridge come through with stonefruit and ripe red apple notes sitting amongst freshly baked sourdough bread aromas with a touch of salinity. The wine opens with supple, textural nectarine followed by red apples. A lovely, lithe line of acid drives the palate, but never dominates. Fine ripe phenolics envelope the wines acidity. Lovely linearity and poise."*

—Matt Dicey, Winemaker