



GROWERS SERIES LOWBURN CHARDONNAY 2010



Alc. 14% T/A 6.5 g/L-1 pH 3.5

Residual Sugar 1 g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ This Chardonnay really speaks to the very warm growing season, with ripe stonefruit and citrus over a complex nutty mineral note. The palate displays lovely ripe stone fruit characters, moving into a mid-palate with an excellent creamy texture and noticeable minerality; this minerality frames ripe fruit through the finish of the wine. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Lowburn Chardonnay will improve for 5 -7 years given optimal vintage and cellaring conditions.

VINTAGE 2010

2010 was a vintage of powerful concentration, characterised by excellent varietal definition in the white wines and lovely crisp acidities.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe; this led to a very condensed compacted busy vintage.

VINEYARDS

The grapes for the wines that carry the Mt Difficulty label have traditionally been sourced from vineyards situated on the South side of the Kawarau River at Bannockburn. The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different sub-regions. The Lowburn Chardonnay is a blend of two “Growers Series” vineyards, Packspur and Golden Hills. Both are situated in the Lowburn area to the north of Cromwell. Packspur Vineyard sits high on the foothills of the Pisa range, facing north, and contains two plots of Chardonnay - Clone 6 and Mendoza. Golden Hills sits at the top of Burn Cottage Road on a steep north facing slope and is comprised solely of Mendoza Chardonnay.

WINEMAKING CONSIDERATIONS

The fruit was harvested in peak condition on the 16th and the 29th April. The grapes were harvested cool and handled in an oxidative fashion. We fermented 100% of the juice in barrel with full solids. Barrel fermentation was controlled by holding the barrel room temperature at 8 to 10°C - restricting peak temperatures during fermentation between 20 and 24°C. The barrel fermented wines were stirred initially fortnightly, then monthly over winter and then weekly again over summer. The wine went through malolactic fermentation. The wine was racked from barrel in the middle of February, lightly fined with Isinglass and filtered before being bottled in March.