



GROWERS SERIES LOWBURN CHARDONNAY 2013



Alc. 14% T/A 7.4 g/L-1 pH 3.32

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 warmth of the growing season, with tight focused citrus notes, lovely floral nectarine blossom and brioche adding complexity. Citrus characters dominate the entry of the wine whilst stonefruit blossom dances around adding interest and focus. Linear minerality defines the palate; with citrus framing the acidity and ripe phenolic notes on the finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

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 and is the highest of Mt Difficulty's vineyards, ranging from 340 to 360m. It's north facing, and contains two plots of Chardonnay - Clone 6 and Mendoza. The grapes are close-planted on a mottled shallow mix of Waenga and Fraser sandy loam soils.

Golden Hills sits at the top of Burn Cottage Road on a steep north facing slope and is comprised solely of Mendoza Chardonnay. The soils are a mix of Annan moderately sandy loams and outcrops of clay. The elevation ranges from 300 to 340m.

WINEMAKING CONSIDERATIONS

The fruit was hand picked in peak condition on the 9th and 27th April, harvested cool and handled in an oxidative fashion. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. Barrel fermentation peak temperatures were between 20 and 24°C. About 15% new French oak was used for the wines maturation; whilst maturing no lees stirring was utilised but then all were stirred weekly for a period after partial malolactic fermentation (~60%) in spring. The wine was racked from barrel, filtered before being bottled unfined in March.