



GROWERS SERIES LOWBURN CHARDONNAY 2014



Alc. 14.5% T/A 7.2 g/L-1 pH 3.38

Residual Sugar <1 g/L-1

Visit mtdifficulty.co.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“Tight focused citrus and white peach notes, with lovely floral nectarine blossom. There is a delicious interplay of citrus and stonefruits with white blossom adding interest. The linearity and focus of the wine 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 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler 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 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 11th April at Golden Hills and the 2nd May at Packspur, harvested cool and handled in an oxidative fashion. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. 15% new French oak was used for the wine's maturation, whilst maturing no lees stirring was utilised. The wine went through a partial (~60%) malolactic fermentation in spring, after which the barrels were stirred for a period. The wine was racked from barrel and filtered before being bottled unfined in March.