

SINGLE VINEYARD
GHOST TOWN
Syrah 2017



44.9415



168.966E



Alc. 13.6% T/A 5.8g/L-1 pH 3.64

Residual Sugar <2 g/L-1

“ Ghost Town Syrah is handcrafted in very limited quantities. Blackcurrant raspberry and sandalwood notes sit alongside cassia bark and sweetly scented spice elements in the background. Savoury blackcurrant characters introduce the wine, followed closely with a touch of pepper. This flows into a lovely line of tannin, the finish marked with sandalwood, sweet brown spice and raspberry notes. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

We expect this wine to evolve with careful cellaring for another 7-15 years.

VINTAGE 2017

A very interesting season - overall we ended up with an average amount of heat even though the season had a distinctly cool bend to it. A very warm wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering, the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with lower than average yields.

VINEYARD

Mt Difficulty Single Vineyard wines are a celebration of time and place. Located in Bendigo on Chinaman's Terrace, once home to over 2000 Chinese miners during the 1860s and 70s, Ghost Town vineyard comprises of 13ha planted in mature Pinot Noir, Pinot Gris and Syrah. Planted in 2001, Ghost Town is at a high elevation rising from 340m to 382m. It potentially sees slightly warmer temperatures than Bannockburn during the peak of the ripening period, although harvest can be a week or so later than our Bannockburn vineyards due to this elevation. Ghost Town's unique personality, together with minimal winemaking intervention, has resulted in a Syrah that displays a fine texture and suppleness.




WINEMAKING CONSIDERATIONS

This is our second release of a Syrah from the Ghost Town vineyard. We harvested the Syrah very late in the season on the 5th and the 16th May. There are 8 different clonal combinations in the vineyard and these were all harvested together. There were two different ferments of Syrah, one was fully de-stemmed; the second contained 30% whole clusters. The must underwent 7 days of cold maceration, being hand plunged once daily. The ferments were heated after this and all three fermented with indigenous yeasts. The ferments lasted for an average of 10 days during at which time they were hand plunged once daily with the temperature peaking at 30°C. The wine stayed on skins for a further 7 days post-dryness and was plunged occasionally with increasing ease. When the wine tasted in harmony it was pressed off to barrel where it resided on full lees for 12 months. It underwent malolactic fermentation in the spring, was racked out of barrel in late autumn and filtered but not fined prior to bottling.

Visit mtdifficulty.nz for agent and distributor contact details.

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