

SINGLE VINEYARD
GHOST TOWN
Chardonnay 2019



45.000 S
FTG
169.177 E



Alc. 13.5% T/A 6.4g/L-1 pH 3.36

Residual Sugar <1 g/L-1

“ Ghost Town Chardonnay is handcrafted in very limited quantities. Generous aromas of peach, naval orange and meyer lemons with acacia blossom and a touch of brioche in the background lead to a creamy, and textural palate. Integrated nougat oak, with subtle spice and hints of flint are showcased on the palate. A fine, precise acidity flows through the wine to a persistent finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

We expect this wine to evolve with careful cellaring for another 5-7 years.

VINTAGE 2019

A vintage of variability, contrasts and many different phases of weather through the growing season. A normal to warm start to the season was interrupted by a cold snap and snowfall mid-November. Weather over flowering was patchy, but overall flowering was successful. An oddity during summer this year was warmer nights and cooler days. This gives the appearance of a warmer season that it really was. There was a significant amount of early season rainfall, right through to the end of January. Cool and very dry conditions prevailed through February when veraison occurs - slowing that phase of ripening down. The heat and regular rainfall did reappear in March and then finally a very cool and lengthy final ripening phase through April.

VINEYARD

Our Ghost Town wines are an exploration of the unique character of Central Otago sub-regions beyond our home in Bannockburn. Central Otago is dotted with the deserted relics of a mining era bygone. These wines are a nod to those miners who came following fortune and left behind small parcels off our Lowburn vineyards showcasing a diversity of soils and microclimates.

WINEMAKING CONSIDERATIONS

The fruit for our Ghost Town Chardonnay was hand-picked over three passes at peak ripeness on the 4th, 12th and 24th of April. The fruit was handled in an oxidative fashion, destemmed and pressed straight to barrel. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. 14% new French oak was used for the wines maturation, whilst maturing no lees stirring was utilised. The wine went through a full malolactic fermentation in spring, after which the barrels were stirred for a period. The wine was racked from barrel and filtered before being racked to tank to settle prior to being bottled, unfiltered, in November.

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

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