

SINGLE VINEYARD
GHOST TOWN
Syrah 2016



44.941 S



168.966 E



“Cassis, blackcurrant and sweet rose petal notes sit alongside cassia bark and spice elements in the background. These same sweetly scented blackcurrant characters introduce the wine, followed closely with a touch of pepper bringing warmth. This flows into a lovely line of tannin, the finish marked with coffee-malt characters.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

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 8.62ha 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

Ghost Town Syrah is handcrafted in very limited quantities and this is our inaugural release. We harvested the Syrah late in the season on the 29th April. There are 8 different clonal combinations in the vineyard and these were all harvested together. There were three different ferments of Syrah, one was fully de-stemmed; the second contained 30% whole clusters. The third was 100% whole bunch. The must underwent 3-4 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 13-15 days during at which time they were hand plunged once to twice daily with the temperature peaking at 30°C. The wine stayed on skins for a further 7-9 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.

Alc. 15% T/A 6.5g/L-1 pH 3.69

Residual Sugar <2 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
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