

SINGLE VINEYARD
GHOST TOWN
Syrah 2019



44.941S



168.966E



Alc. 13.7% T/A 5.8g/L-1 pH 3.69

Residual Sugar <1 g/L-1

“ Ghost Town Syrah is handcrafted in very limited quantities. Vibrant aromas of black cherry notes and violet florals on the nose. Fruits of the forest with a touch of black pepper flow into a savoury earthy mid-palate. Blackberry and cedary notes extend to a tightly bound wine with excellent drive. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

We expect this wine to evolve with careful cellaring for another 10-15 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 than 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

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

The Syrah was the last fruit harvested for the season on the 9th May. There are 4 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 both fermented with indigenous yeasts. The ferments lasted for an average of 10 days during which time they were hand plunged once daily with the temperature peaking at 30°C. One of the ferments was pressed off at 5 Brix whilst the other 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 was not filtered or fined prior to bottling.

Visit mtdifficulty.nz for agent and distributor contact details.

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