

SINGLE VINEYARD

McFelin Ridge
Chardonnay 2017



45.0005

169.177E



“ *The riper characters of McFelin Ridge come through with stonefruit and peach notes, followed by a nice line of lime and a background brioche note. There is a supple, textured entry onto the palate with a lovely depth of stonefruit and white peach blossom. The wine has lovely focus and treads a fine line on the palate; brioche notes frame clean acidity on the finish of the wine.* ”

Matt Dacey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2017

A very interesting season - overall, we ended up with about an average amount of heat even though the season had a distinctly cool bent 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 yield.

VINEYARD

Named for the original title and water rights holder, Felix McFelin, this was dry pastoral land for over one hundred and fifty years since European settlement and had never been intensively farmed prior to this vineyard being planted. Located just off Burn Cottage Road, in a small gully, McFelin Ridge is a steep block, North N West facing and perfectly captures the afternoon sun as it swings across the Cromwell Basin. McFelin Ridge vineyard comprises of 5.55 ha planted in mature Pinot Noir, Pinot Gris and Chardonnay. McFelin Ridge was planted in 2002 on grafted rootstock. This vineyard rises sharply from 290m to 340m and has a mix of clay and deep silt loam soils. We had our inaugural release from this vineyard in vintage 2009. The McFelin Ridge vineyard sees slightly warmer temperatures during the peak of the ripening period as a result of how steep it is, but harvest is typically a week or so later than our Bannockburn vineyards due to the elevation.

WINEMAKING CONSIDERATIONS

The fruit was hand-picked at peak ripeness on the 9th April, this was a cool season and yet we harvested the fruit earlier than we have in the past. The fruit was handled in an oxidative fashion, destemmed and pressed to barrel. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. 11% new French oak was used for the wines maturation. Whilst maturing no lees stirring was utilised. The wine went through a partial (~70%) malolactic fermentation in spring, after which the barrels were stirred for a period. The wine was racked from barrel and filtered before being bottled, unfinned, in March.

Alc. 14% T/A 5.7g/L-1 pH 3.32

Residual Sugar <1g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

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