



CENTRAL OTAGO
CHARDONNAY 2017



Alc. 14%

Residual Sugar <1g/L-1

“The cooler character of the season comes through with clean citrus notes, white peach floral elements and a saline minerality. Supple, riper citrus and greengage plum introduce the wine onto the palate. The wine is textured and focused with weight that defies its ripeness; the finish of the wine is focused by the wines minerality and saline edge.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Roaring Meg Central Otago Chardonnay is optimal drinking from release to four years of age.

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

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team.

WINEMAKING CONSIDERATIONS

The fruit was hand-picked at peak ripeness on the 10th, 18th and 28th of April, from Bendigo and Wanaka. The fruit was handled in an oxidative fashion, destemmed and pressed to either old puncheon or concrete egg. We fermented 80% of the juice in egg, with the balance in puncheon, all with full solids using indigenous yeasts. Whilst maturing no lees stirring was utilised. The wine went through a partial (~70%) malolactic fermentation in spring, after which the egg and puncheon were stirred for a period. The wine was racked from and filtered before being bottled, unfinned, in March.

Visit mtdifficulty.nz for agent and distributor contact details.

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