

Roaring Meg



CENTRAL OTAGO

CHARDONNAY 2018



Alc. 13.8% TA 4.0 g/L pH 3.48

Residual Sugar < 2 g/L

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73 Felton Road, Bannockburn, Central Otago

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“THIS WINE IS SUPPLE, OPEN AND TEXTURED. AROMAS AND FLAVOURS OF MANDARIN, PEACH AND JASMINE WITH AN UNDERLYING HINT OF RED APPLE ARE COMPLEMENTED BY A TOUCH OF SALINE AND STONE FRUIT ON THE FINISH.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2018

The 2018 growing season can best be described as a vintage of two halves. There was exceptional warmth from September through late January, kicking off the growing season at a rather brisk pace. When February arrived temperatures plummeted below average as rainfall soared well above average. This pattern of cool, wet weather persisted right through harvest. Ultimately the fruit from this vintage shows beautiful, fresh ripeness.

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 16th and 19th of March, from Bannockburn and Pisa. The fruit was handled in an oxidative fashion, destemmed and pressed to concrete egg. We fermented 90% of the juice in egg, with the balance in old barriques, 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 barriques were stirred for a period. The wine was racked and filtered before being bottled, unfined, in March.

