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## GROWERS SERIES PACKSPUR PINOT NOIR 2010



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Alc. 14% T/A 5.5g/L-1 pH 3.8

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Residual Sugar Nil

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73 Felton Road, Bannockburn, Central Otago.

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“Aromatically this wine leads with soft, velvety, raspberry/cranberry notes; adding complexity and intrigue are clove and anise spice details. Rich, full, red fruit of the forest palate entry leads into a well textured lush mid-palate. Finally, lovely finely-structured tannins round out this dense and concentrated wine.”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Mt Difficulty Packspur Pinot Noir will improve for 8 -12 years given optimal cellaring conditions.

### VINTAGE 2010

Excellent concentration, with the hallmarks of a warmer season – concentrated ripe dark fruit mingled with a touch of red fruit and a splash of savoury spice! A nicely odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 20% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, leading to a very compacted busy vintage.

### VINEYARDS

The grapes for the wines that carry the Mt Difficulty label have traditionally been sourced from vineyards situated on the South side of the Kawarau River at Bannockburn. The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different sub-regions. Packspur Vineyard is situated on Heany Road in Lowburn, on the northern side of Cromwell (as opposed to Bannockburn to the South). The vineyard takes its name from the track that was used to pack supplies over the Pisa Range, from the Lowburn Valley to the gold-fields of the Cardrona Valley. The vineyard irrigation is a miners' water right from 1863. Packspur Vineyard was planted from locally sourced cuttings by Anne and Laurie McAuley in 1993. The vineyard comprises 3 hectares of north facing Pinot Noir (clones 5, 6, 115 and Lincoln Mix), Pinot Gris, Riesling, Sauvignon Blanc and Chardonnay. The grapes are close-planted on gravelly loam soil. The vineyard escapes the worst of winds and the slopes ensure a minimal frost risk.

### WINEMAKING CONSIDERATIONS

We harvested the Pinot Noir on the 30th April; in total 3.4 Tonnes of fruit was harvested. All of the different clones were fermented together, to try and enhance early integration. The majority of the fruit was destemmed, with 10% retained as whole clusters to help build structural intensity. The wine underwent a 8 day cold soak and was hand plunged once daily; this was followed by a short intense natural fermentation during which time the ferment was plunged three times daily. The wine stayed on skins for 24 days in total prior to pressing, overnight settling and then to barrel for 16 months. The wine went through malolactic fermentation in the spring, was racked to tank the following winter and bottled, unfiltered, in November.