



GROWERS SERIES PACKSPUR PINOT NOIR 2012



Alc. 13.5% T/A 5.0g/L-1 pH 3.75

Residual Sugar Nil

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73 Felton Road, Bannockburn, Central Otago.

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“Aromatically this wine leads with soft, velvety, brambly wild strawberry and red cherry; additional detail comes from brown spice. Supple, textural brambly cherry notes lead into a soft broad flow through the palate. Finally, the wine finishes with a herb and strawberry influence running alongside elegant structural elements. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

VINEYARDS

The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different subregions. 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. 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 a mottled shallow mix of Waenga and Fraser sandy loam soils. The vineyard escapes the worst of winds and the slopes typically ensure a minimal frost risk.

WINEMAKING CONSIDERATIONS

We harvested the Pinot Noir on the 4th May; in total 2.7 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 25% retained as whole clusters to help build structural intensity and help reflect the unique characteristics of the site. The wine underwent a 9 day cold soak and was hand plunged once daily; this was followed by a short intense natural fermentation with temperature peaking at 31°C during which time the ferment was plunged twice daily. The wine stayed on skins for 27 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, unfinned, in December.