



GROWERS SERIES PACKSPUR RIESLING 2014



Alc. 10% T/A 6.2 g/L-1 pH 3.14

Residual Sugar 52 g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“Expansive floral notes compete with ripe citrus in the aroma of this Riesling. Clean focused citrus characters introduce this wine to the palate with a lovely floral complexity. A moderate amount of residual sugar (52g/L) has been retained to balance the clean acidity. We attempted to extract ripe phenolics and then utilise these to connect the wine together as well as the wines acidity. This wine will richly reward those who can cellar it. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Growers Series Packspur Riesling will improve for 6 - 9 years given optimal cellaring conditions.

VINTAGE 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. There was a degree of variation in berry ripeness led by the slow veraison and slightly larger than normal crop levels. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage. The Pinot Noirs from 2014 are clean, soft and elegant, with very focused red and black fruits.

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

Packspur Riesling was crafted to illustrate the unique cool climate expression of the site. The fruit benefited from the long hang time of 2014, arriving in perfect condition at the winery on the 3rd May. The juice was cold settled for six days prior to racking for fermentation to help enhance palate weight. The wine was fermented cool in stainless steel to retain maximum site expression. The fermentation was stopped when the wine tasted in harmony; this happened to be at ~50 g/L residual sugar. The wine was filtered but not fined.