

SINGLE VINEYARD

Packspur

Pinot Noir 2016



45.0005



169.176E



Alc. 13.9% T/A 5.7g/L-1 pH 3.67

Residual Sugar <1g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

Journey with us

📷 @mtdifficulty and on /mtdifficulty

“
Layers of finely focused red fruits of the forest with broader plum notes, violet florals along with brambly notes add detail and interest. Open, supple, textural raspberry notes lead into a soft broad flow through the palate. Finally, the wine finishes with a herb influence running alongside elegant structural elements.
”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Packspur Pinot Noir will improve for 8 - 15 years given optimal cellaring conditions.

VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

VINEYARD

Packspur Vineyard is situated on Heaney 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 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 at Packspur on the 22nd April; in total 3.8 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 and help reflect the unique characteristics of the site. The wine underwent a 6-day cold soak and was hand plunged once daily; this was followed by a 6-day natural fermentation with temperature peaking at 30C during which time the ferment was plunged once daily. The wine stayed on skins for 24 days in total prior to pressing, overnight settling and then to barrel for 15 months. It then went through malolactic fermentation in the spring, was racked to tank the following winter and bottled, unfiltered, in December.