

SINGLE VINEYARD

Packspur
Chardonnay 2017



45.000S



169.176E



“*The Packspur Chardonnay displays ripe Granny Smith apple aromas with hints of quince and a background yellow peach element. Lime and quince elements kick off the palate. These are followed up with fig and lightly toasted barrel notes. This is a lithe focused wine; with a linear flow and excellent length.*”

Matt Dacey, Winemaker

CELLARING POTENTIAL

We expect this wine to evolve with careful cellaring for another 5-7 years.

VINTAGE 2017

A very interesting season - overall, we ended up with about an average amount of heat even though the season had a distinctly cool bent to it. A very warm wet spring kicked off the growing season in style with very early bud-burst. Just as we were entering into flowering the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering with lower than average yield.

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

The fruit was hand-picked at peak ripeness on the 10th April, this was a cool season and yet we harvested the fruit earlier than we have in the past. The fruit was handled in an oxidative fashion, destemmed and pressed to barrel. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. 20% new French oak was used for the wines maturation, whilst maturing no lees stirring was utilised. The wine went through a partial (~65%) malolactic fermentation in spring, after which the barrels were stirred for a period. The wine was racked from barrel and filtered before being bottled, unfinned, in March.

Alc. 13.5%

Residual Sugar <2 g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

Journey with us
@mtdifficulty and on [f](https://www.facebook.com/mtdifficulty) mtdifficulty