



SINGLE VINEYARD
Packspur
CHARDONNAY 2018






Alc. 12.8% TA 45.3 g/L pH 3.42

Residual Sugar < 1 g/L

Visit mtdifficulty.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago

Journey with us

  @mtdifficulty and on  /mtdifficulty

“This Chardonnay is open and inviting. Acacia blossom aromas are intertwined with mandarin on a background of yellow peach. A broad-textured palate with good acidity, and a touch of oak round out an enduring finish.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

With proper cellaring this wine is expected to age nicely for 5 - 7 years.

VINTAGE 2018

The 2018 growing season can best be described as a vintage of two halves. There was exceptional warmth from September through late January, kicking off the growing season at a rather brisk pace. When February arrived temperatures plummeted below average as rainfall soared well above average. This pattern of cool, wet weather persisted right through harvest. Ultimately the fruit from this vintage shows beautiful, fresh ripeness.

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 16th of March and handled in an oxidative fashion; destemmed and pressed straight to barrel. We fermented 100% of the juice in barrel with full solids using indigenous yeasts. 10% new French oak was used for the wine's maturation, whilst maturing no lees stirring was utilised. The wine went through a partial (~70%) malolactic fermentation in spring, after which the barrels were stirred for a period. The wine was racked from barrel and filtered before being bottled, unfined, in March.

45.0005



169.176E