



# MT DIFFICULTY GROWERS SERIES PACKSPUR PINOT NOIR 2011

Proper care at all times in the vineyard and winery was the making of vintage 2011. Conditions were difficult but the quality of fruit was very good, provided the right decisions were made.

Spring was fantastically settled, which led to excellent flowering and fruit set. Usual spring conditions arrived late, and unsettled weather was the norm right through January and February! Despite this, it was also pretty warm; it was almost too perfect for canopy and bunch development, leading to bigger than normal berries, and higher bunch weights as a result. Finally some semblance of normality arrived in March with conditions settling. These conditions continued through autumn, other than one wet spell which highlighted how tender and thin-skinned the berries were this season. In the winery it was a season where the fruit needed empathy, and the direction of the wine was dictated by the fruit.

## VINEYARD:

The Growers Series is a recent addition to the Mt Difficulty portfolio, allowing us to showcase the terroir of different sub-regions. 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 gravelly loam soil. The vineyard escapes the worst of winds and the slopes ensure a minimal frost risk.

## WINEMAKING CONSIDERATIONS:

We harvested the Pinot Noir on the 20<sup>th</sup> April; in total 4.3 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 16% retained as whole clusters to help build structural intensity and help reflect the unique characteristics of the site. The wine underwent an 8 day cold soak and was hand plunged once daily; this was followed by a short intense natural fermentation with temperature peaking at 32°C during which time the ferment was plunged twice daily. The wine stayed on skins for 31 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, unfined, in December.

## TASTING NOTES:

Aromatically this wine leads with soft, velvety, rich blueberry notes; detail comes from brown spice complexity. Supple, rich, broad plummy red berry notes lead into a well textured lush mid-palate. Finally, the wine finishes on a red berry note with fine-elegant structure.

## CELLARING POTENTIAL:

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

<b>ALCOHOL:</b>	14%	<b>PH:</b>	3.7
<b>T/ACIDITY:</b>	5.4gL <sup>-1</sup>	<b>RESIDUAL SUGAR:</b>	Nil