



GROWERS SERIES
PACKSPUR
RIESLING 2016






Alc. 13.5% T/A 4.9 g/L-1

Residual Sugar 53 g/L-1

Visit mtdifficulty.co.nz for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“ Luscious apricot blossom sits atop mandarin and honeyed beeswax notes. Focused apricot characters introduce a lovely linear flow to the wine. Richness comes with the introduction of honeyed citrus notes. A moderate amount of residual sugar (53g/L) has been retained to balance the clean acidity. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Growers Series Packspur Riesling will improve for 7-9 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

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 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 warmth of the 2016 season, arriving in perfect condition at the winery on the 22nd April. The juice was cold settled for 6 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 which happened to be at ~50g/L residual sugar. The wine was filtered but not fined.