

## SINGLE VINEYARD

*Packspur*  
*Riesling 2017*



45.0005



169.176E



“ *Satsuma mandarin, hints of white peach and Jasmine floral notes all combine in the aromatics of this wine. Well defined mandarin citrus characters introduce this Riesling onto the palate, linearity and focus are definitive elements. A pithy element wraps itself around the citrus focused acidity. A moderate amount of residual sugar (29g/L) has been retained for balance.* ”

*Matt Dacey, Winemaker*

### CELLARING POTENTIAL

Mt Difficulty Packspur Riesling will improve for 7-9 years given optimal cellaring conditions.

### 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, 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 arrived in perfect condition at the winery on the 24th April. The juice was cold settled for 5 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 ~30g/L residual sugar. The wine was filtered but not fined.

Alc. 13.9% T/A 9.7g/L-1 pH 3.03

Residual Sugar 29g/L-1

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