

Dry Riesling 2024

AMISFIELD



CENTRAL OTAGO

Growing Season

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

Vineyard

Planted in the upper reaches of Blocks 1 and 10, these vines grow in stony Lochar gravel overlaid by sandy loam.

Winemaking

These grapes were gently pressed and the crisp refreshing juice was allowed to settle on lees for 48 hours. The juice was fermented cool using a combination of large format oak foudre and tank. The wine was matured on light fluffy lees for 5 months before bottling.

Tasting Notes

Enticingly fragrant aromatic profile with white blossoms and delicate notes fresh apple. The palate gracefully balances juicy, ripe lime with a touch of sun-kissed apricot. Vibrant citrus acidity adds structure and finesse. Fermentation in large-format oak cuvee imparts a refined texture, allowing the site's natural minerality to shine through.

Harvest Composition

Brix 21.60
pH 3.03
Titrateable Acidity 9.40 g/L

Wine Composition

Residual Sugar 8.50g/L
Titrateable Acidity 8.50 g/L
Alcohol 12.50%

Vine Age

19 - 25 years (planted 1999-2005)

Clone

MS UCD 1

BioGro 5591
SWNZ Winery ID 1301

