

# Dry Riesling 2025

AMISFIELD



## Growing Season

The 2025 vintage began with a typically foggy winter, many days spent pruning under the inversion layer. Spring brought sunshine, and with soils slowly warming, budburst arrived late September. A severe frost in early November hit the region hard—some vines struggled, though Pinot Noir was largely unscathed. December was unsettled with warm spells and timely rain, while January and February turned very dry. Despite the potential for an early harvest, Growing Degree Days (GDDs) tracked close to average, and low disease pressure kept fruit healthy. Harvest began March 10th in ideal dry conditions. Yields were down, but fruit quality was superb—an excellent finish to a season where Mother Nature threw everything at us.

## Vineyard

Planted in the upper reaches of Blocks 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 6 months before bottling.

## Tasting Notes

Lifted aromas of white blossom and crisp red apple lead into a poised palate of lemon-lime sorbet. Bright citrus acidity provides tension and finesse. Large-format oak fermentation adds gentle texture, framing the wine while highlighting its inherent purity and mineral character.

## Harvest Composition

Brix 21.60 - 21.90  
pH 2.81 - 2.93  
Titrateable Acidity 8.00 - 9.50 g/L

## Wine Composition

Residual Sugar 7.60g/L  
Titrateable Acidity 8.40 g/L  
Alcohol 12.50%

## Vine Age

20 years (planted 2005)

## Clone

Riesling GM 198 and GM94

BioGro 5591  
SWNZ Winery ID 1301



CENTRAL OTAGO