

Lowburn Terrace Riesling 2018

AMISFIELD



GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. Some storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest the first week of March.

VINEYARD

Amisfield blocks 1 and 10. Vines grown in the stony Lochar gravel overlaid by sandy loam.

WINEMAKING

Careful hand selection of only the golden Riesling bunches and a gentle pressing regime gave us very vibrant and aromatic juice. The free run juice was fermented cool in stainless steel tank and ceased with further cooling when we felt the sugar and acid were in alignment for this style. The wine was matured on light fluffly lees for 3 months with minimal sulphur.

TASTING NOTES

An abundance of lime, mandarin flower and the zest of citrus peel compliment the broad spectrum of fresh fruit on the palate. A hint of honeysuckle and striking minerality give the wine an enticing flow with vitality and poised length.

HARVEST COMPOSITION

Brix 20.7
pH 2.97
Titrateable Acidity 10.50g/L

Wine Composition

Residual Sugar 42.0g/L
Titrateable Acidity 10.20g/L
Alcohol 9%

Vine Age

12-18 years (planted 2000-2006)

Clone

GM 198, GM 94

CENTRAL OTAGO