

# Lowburn Terrace Riesling 2019

AMISFIELD



## GROWING SEASON

The growing season was back to the mean after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for helicopters to frost fight at day break. Riesling bunches were plump with lots of berries per bunch. Picking commenced on March 27th.

## VINEYARD

2019 Lowburn Terrace Riesling was picked from Block 1, in the south west corner of Amisfield Estate. Vines are grown in stony Locher gravel, overlaid by sandy loam.

## WINEMAKING

Careful hand selection of only golden Riesling bunches and a gentle pressing regime gave very vibrant and aromatic juice. The free run juice was fermented cool in a stainless steel tank and fermentation ceased with further cooling when the sugar and acid were in balance. The wine was matured on light fluffy lees for three months with minimal sulphur.

## TASTING NOTES

Aromas of spring blossoms with notes of lemon meringue, this wine is crisp and fresh with sweetness on the palate. The acidity through the wine lifts the freshness and will ensure longevity.

## HARVEST COMPOSITION

Brix 20.4  
pH 2.75  
Titrateable Acidity 10.6 g/L

## WINE COMPOSITION

Residual Sugar 55 g/L  
Titrateable Acidity 11.06 g/L  
Alcohol 8.5%

**Vine Age**  
13-19 years (planted 2000-2006)

**Clone**  
GM 198

CENTRAL OTAGO