



ROCKBURN  
CENTRAL OTAGO

## 2006 Parkburn Riesling

**Date Bottled:** 4<sup>th</sup> October 2006

**Quantity Bottled:** 834 cases

### VITICULTURE

**Grape Variety & Clone:** Riesling Gm 110 & 118

**Training and Trellis:** Vertical Shoot Position (VSP)

**Soils:** 10-15 cm loam over river gravel

**Vineyard Location:** Parkburn

**Climate Comment:** Very early spring and warm to hot summer.

**Vintage Climate:** Early and hot.

**Harvest Date:** 1<sup>st</sup> and 7<sup>th</sup> April 2006

**Viticulturist Comment:** The very early spring and warm to hot summer resulted in high yields with big berries and vigorous canopy growth

### WINEMAKING

**Winemaker:** Malcolm Francis

**Fermentation:** Each of the two lots was fermented in stainless steel at ~11°C to retain aromatics and finesse. Each was stopped at their point of sugar/acid balance then racked and blended

**Alcohol:** 11.5 %

**Titrateable Acidity:** 8.5g/L

**Residual Sugar:** 24 g/L

**PH level:** 2.96

**Vintage Comment:** Ripening was slow and easy at the end of March so the opportunity arose to pick the Riesling in two batches (odd and even rows) and allow each to express itself, resulting in multiple layers in the final blend.

### TASTING NOTES

Fruit from our Parkburn (Cromwell Basin) vineyard is used to make this classically styled off-dry Riesling. Nectarines and mandarins dominate the intensely fruity nose of this wine in its youth, and the palate is filled with the same concentration of citrus fruits with further hints of pineapple and peaches. The excellent balance of this wine is brought to completion by a long and cleansing finish. Best enjoyed with long lunches in the sunshine and delicate seafood dishes, this wine will continue to evolve over the next decade.