

2008 Parkburn Riesling

Date Bottled: 8th August 2008

Quantity Bottled: 1285 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 (Cromwell Basin)

Climate Comment: Quite warm spring and warm settled summer, long ripening through autumn.

Vintage Climate: Early, settled.

Harvest Date: 3rd-5th April

Viticulturist Comment: Perfect flowering conditions and warm summer allowed for exceptional crop yields and quality.

WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: Fermented in stainless steel at ~13°C to retain aromatics and finesse. Stopped at its point of sugar/acid balance then racked, fined, filtered and bottled.

Alcohol: 11.6 %

Titrateable Acidity: 10.7g/L

Residual Sugar: 15 g/L

PH level: 3.01

Vintage Comment: Ripening was very even and clean fruit resulted in excellent concentration and fine acidity.

TASTING NOTES

Fruit from our Parkburn (Cromwell Basin) Vineyard is used to make this classically styled off-dry Riesling. Lemons and mandarins dominate the intensely fruity nose of this wine in its youth, and the palate is filled with lively notes of lemon zest and dried pineapple. The delicate sweetness and tightly woven acidity are brought to completion by a long and elegant finish. Best enjoyed with long lunches in the sunshine and delicate seafood dishes, this wine will continue to evolve over the next decade.

REVIEWS AND AWARDS (updated regularly)

★★★ **Sam Kim, Wine Orbit** - Bright straw-yellow with lemon hues to the colour, this has a tight, slightly hard nose of lime fruit, herbs and toast and a little reductive note. Off-dry to taste, the flavours of lime, lemon and toast show on a firm, almost austere palate with slight phenolic textures and crisp acidity. This is showing interest and complexity.