



# ROCKBURN

CENTRAL OTAGO

## 2002 Riesling

**Date Bottled:** 14<sup>th</sup> August 2002

**Quantity Bottled:** 150 cases

### VITICULTURE

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

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

**Soils:** 30cm of topsoil over alluvial gravels

**Vineyard Location:** Lowburn

**Climate Comment:** Hot summer. Low rainfall. Long slow ripening period during cooler Autumn

**Vintage Climate:** Very early spring, warm until flowering, wet January, followed by Indian Summer. 54 days without rain before vintage.

**Harvest Date:** 23<sup>rd</sup> April 2002

**Viticulturist Comment:** Very clean fruit, lowish yield 4 t/ha, first crop, ripe flavours.

### WINEMAKING

**Fermentation:** 16 degrees in stainless tanks

**Alcohol:** 13.5%

**Titrateable Acidity:** 8.5 g/l

**Residual Sugar:** 4.5 g/l

**PH level:** 3.29

**Winemakers Comment:** First harvest from the Lowburn site. Ripe fruit showing strong fruit characteristics typical of Lowburn. High alcohol. Powerful Riesling. First vintage has shown great promise.

### TASTING NOTES

**Colour:** Yellow/Green

**Aroma/Bouquet:** A distinctive floral nose.

**Palate:** The palate is full of citrus flavours with distinct hints of mandarin and orange peel. The finish is crisp and refreshing. This wine can be enjoyed immediately with lunch or as an aperitif, but will show its full potential after careful cellaring. Cellaring 0-7 years.

### REVIEWS AND AWARDS (updated regularly)

**Bronze Medal Air New Zealand Wine Awards 2002**