



ROCKBURN
CENTRAL OTAGO

2003 Riesling

Date Bottled: 5th August 2003

Quantity Bottled: 544 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: Very hot summer, normal to December, drought like over Jan/Feb.

Vintage Climate: Cool but clear and fine over vintage period, which helped flavours.

Harvest Date: 12th May 2003

Viticulturist Comment: Long hang time to finish off ripening. 2nd crop off block 5 tonne/ha.

WINEMAKING

Fermentation: Warmish fermentation in stainless steel. Fermentation temp 12.5 – 18.0 C

Alcohol: 11.45%

Titrateable Acidity: 7.5 g/l

Residual Sugar: 4.0 g/l

PH level: 2.89 g/l

Winemakers Comment: This Riesling has very good flavour ripeness at lower sugar levels resulting in a finesse wine.

TASTING NOTES

Colour: Yellow/Green

Aroma/Bouquet: A floral nose.

Palate: The palate is full of citrus flavours with distinct hints of mandarin and orange peel. The finish is crisp and refreshing.

REVIEWS AND AWARDS (updated regularly)

Silver Medal 2003 Bragato Awards

October Top 10 – Peter Saunders

Bronze Medal 2004 New Zealand Royal Easter Show