



ROCKBURN
CENTRAL OTAGO

2005 Riesling

Date Bottled: 29th August 2005

Quantity Bottled: 199 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: Cloudy conditions during flowering. Cool summer.

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

Harvest Date: 16th May 2005

Viticulturist Comment: The inclement weather during flowering and fruit set resulted in reduced cropping levels for the Riesling grapes but this resulted in an increased intensity in the varietal characteristics of the wine.

WINEMAKING

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

Alcohol: 13.5%

Titrateable Acidity: 9.0 g/l

Residual Sugar: 10.0 g/l

PH level: 3.17

Winemakers Comment: The inclement weather during flowering plus a cooler than normal summer resulted in fruit that lacked optimum physiological ripeness. The higher levels of acidity were challenging in the winery but lower crops also meant an increase in varietal intensity. The resulting wines have a taut structure, are pleasingly balanced and are the ideal accompaniment with food.

TASTING NOTES

Colour: Straw with a lime tinge.

Aroma/Bouquet: The aromas are pure orange peel and mandarin with some citrus overtones.

Palate: The citrus theme continues into the mouth where the elegance of the wine is obvious. Refreshing acidity perfectly compliments the rich fruit flavours. An appealing 'off dry' finish and long length.

REVIEWS AND AWARDS (updated regularly)