

2007 Parkburn Riesling

Date Bottled: 28th August 2007

Quantity Bottled: 608 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: Quite cool spring and warm windy summer, cool autumn.

Vintage Climate: Late, settled.

Harvest Date: 14, 16 & 17th April

Viticulturist Comment: The cool spring and windy summer resulted in low yields with small berries and excellent concentration.

WINEMAKING

Winemaker: Malcolm 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: 12.5 %

Titrateable Acidity: 9.3g/L

Residual Sugar: 15 g/L

PH level: 2.98

Vintage Comment: Ripening was slow and easy at the end of March resulting 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 the same concentration of citrus fruits with lively notes of lemon peel and dried apricots. The crisp nervosity of the palate 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.

REVIEWS AND AWARDS (updated regularly)

Air New Zealand Wine Awards 2007 – silver medal

Royal Easter Show Wine Awards 2009 – gold medal