

Rockburn 2010 Riesling

Date Bottled: 1st March 2011

Quantity Bottled: 671 cases

TASTING NOTES

This classically styled off-dry Riesling is produced from our Parkburn (Cromwell Basin) Vineyard.

Mangoes and mandarins dominate the intensely fruity nose of this wine in its youth, and the palate is filled with lively notes of passion fruit and lime juice.

The delicate sweetness and fine acidity are brought to completion by a long cleansing finish. Easily enjoyed as an aperitif, with long lunches or delicate seafood dishes, this wine will continue to evolve over the next decade.

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: Windy, plenty of heat and light mid-summer
Vintage Climate: Long and settled, some rain once Parkburn all picked.
Harvest Date: 13th & 16th April
Viticulturist Comment: Lower yields allowed excellent ripening and great concentration.

WINEMAKING

- Winemaker:** Malcolm Rees-Francis
Fermentation: Fermented in stainless steel at ~15°C to retain aromatics and finesse. Stopped at its point of sugar/acid balance then racked, fined, filtered and bottled.
- Alcohol:** 12.0 %
Titrateable Acidity: 9.6 g/L
Residual Sugar: 11 g/L
PH level: 3.00
Vintage Comment: The cool season allowed for excellent flavour development and great aromatics.

