

ROCKBURN

CENTRAL OTAGO

Rockburn Tigermoth Riesling 2014

Date Bottled: 2nd September 2014

Quantity Bottled: 260 cases

TASTING NOTES

This medium-sweet Riesling, inspired by the Spätlese wines of Germany, is produced from our Parkburn (Cromwell Basin) Vineyard. Apricots and mandarin juice dominate the nose of this wine in its youth, and the palate is filled with lively notes of tangerine and lime.

The immaculately balanced rich sweetness and fine acidity are brought to completion by a very long and cleansing finish.

Easily enjoyed as an aperitif, or with long lunches, cheese, white meat 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: A cooler year, but older vines able to ripen fruit well despite lack of heat.
Harvest Date: 9th April 2014
Viticulturist Comment: A cool but intense season, crops naturally low, short but dry until the end.

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, stabilised, filtered and bottled
Alcohol: 8.4%
Titratable Acidity: 9.9 g/L
Residual Sugar: 56 g/L
pH level: 2.90
Vintage Comment: A cool year allowing for lower sugar accumulation with great intensity of flavour.

