

Dry Riesling 2018

AMISFIELD



GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. Some storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest three weeks early.

WINEMAKING

The Riesling grapes were gently pressed and the crisp and refreshing juice was allowed to settle on lees for 48hrs. The juice was fermented cool using selected Alsatian yeast and a pied de cuve was used to naturally ferment a portion of the blend. The wine was matured on light fluffy lees for 5 months before bottling.

TASTING NOTES

Pretty aromatics of jasmine and lime sorbet leading to a palate with mandarin, florals and a brilliant rush of lively acidity.

HARVEST COMPOSITION

Brix 20.4 - 21.8
pH 3.0 - 3.03
Titrateable Acidity 8.6 - 10.3g/L

WINE COMPOSITION

Residual Sugar 10g/L
Titrateable Acidity 9.5g/L
Alcohol 12.0%

Vine Age

13 - 19 years (planted 2000-2006)

Clone

GM 198, GM94

CENTRAL OTAGO