

# Dry Riesling 2019

AMISFIELD



## GROWING SEASON

The growing season was back to the mean after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for frost fighting at day break. Both parcels of Riesling ripened evenly and held their acidity well.

## VINEYARD

Planted in the upper reaches of Blocks 1 and 10, these vines grow in stony Lochar gravel overlaid by sandy loam.

## WINEMAKING

These grapes were gently pressed and the crisp refreshing juice was allowed to settle on lees for 48 hours. 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

A flinty minerality leads to a palate with citrus zest, green apple, florals and a brilliant rush of lively acidity.

## HARVEST COMPOSITION

Brix 21.4 - 21.6  
pH 2.84 - 3.03  
Titrateable Acidity 9.5 - 11.5g/L

## WINE COMPOSITION

Residual Sugar 9g/L  
Titrateable Acidity 9.7g/L  
Alcohol 12.3%

### Vine Age

12 - 18 years (planted 2000-2006)

### Clone

GM 198, GM 94

CENTRAL OTAGO