

Lowburn Terrace Riesling 2020



AMISFIELD

GROWING SEASON

Central Otago experienced a growing season of extremes. Rain and strong wind through November and December impacted flowering, reducing yields. This was followed by a warm and mild January which helped develop healthy canopies. At harvest, nighttime temperatures plummeted, dramatically slowing the pace of ripening. This helped retain bright acidity, and allowed picking to extend from mid-March until mid-May. The small crops ensured great concentration of flavour.

VINEYARD

2020 Lowburn Terrace Riesling was picked from Block 1, in the south west corner of Amisfield Estate. Vines are grown in stony Lochar gravel, overlaid by sandy loam.

WINEMAKING

Careful hand selection of only golden Riesling bunches and a gentle pressing regime gave very vibrant and aromatic juice. The free run juice was fermented cool in a stainless steel tank and fermentation ceased with further cooling when the sugar and acid were in balance. The wine was matured on light fluffy lees for three months with minimal sulphur.

TASTING NOTES

Intensely aromatic with jasmine and orange blossom florals matched with fresh kiwi fruit on the palate. A very juicy wine, with a salivating balance of mineral acidity and sweetness. Our take on a kabinett style Riesling

HARVEST COMPOSITION

Brix 21.9
pH 2.79
Titrateable Acidity 11.8 g/L

WINE COMPOSITION

Residual Sugar 46 g/L
Titrateable Acidity 10.5 g/L
Alcohol 9.9%

Vine Age

14-20 years (planted 2000-2006)

Clone

GM 198

CENTRAL OTAGO