

# Dry 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

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

Ripe Meyer lemon and mandarin on the nose, matched to crisp green apple on the palate. The flinty, mineral acidity drives through the palate, tempered by richness from the extended time aging on lees. A serious, structured style of Riesling that will drink well now or reward up to 10 years in the cellar.

## HARVEST COMPOSITION

Brix 21.5 - 22.5  
pH 3.0 - 3.15  
Titrateable Acidity 9.0 - 11.3g/L

## WINE COMPOSITION

Residual Sugar 9.8g/L  
Titrateable Acidity 9.0g/L  
Alcohol 12.5%

## Vine Age

14 - 20 years (planted 2000-2006)

## Clone

GM 198, GM 94

CENTRAL OTAGO