

# mt maude dry riesling 2013

CENTRAL OTAGO

Youthful, classic Riesling. Aromas of citrus rind, wet stone and a hint of green apple. A pure, linear palate with full flavours, perfectly balanced by high natural acidity.

*Sarah-Kate & Dan Dineen - Winemakers*



*Pure Gold Medal  
Bragato Wine Awards 2013*

## VINTAGE SUMMARY

Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. Good weather over flowering resulted in a quick but very good fruit set. The dry and warm summer, which extended into a glorious autumn meant slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact.

## VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2013 Riesling was split into two distinct parcels. The fruit for this dry Riesling comes from the West side of the house block. Foot-stomped, pressed and fermented to near dryness in stainless steel. Minimal movement or fining to ensure the pure aromas of this wine from a great vineyard and year were protected.



**HARVEST DATE**

23/4 2013

**BOTTLING DATE**

12th June 2013

**QTY BOTTLED**

1188 Bottles

**RESIDUAL SUGAR**

5.6 g/L

**ALCOHOL**

11% VOL

**pH**

3.05

**ACIDITY**

8.6 g/L