

mt maude dry riesling 2014

CENTRAL OTAGO

Luminous. Aromas of citrus rind, slate & wet stone. A pure, linear, dry and chalky expression of Riesling from this mature vineyard.

Sarah-Kate & Dan Dineen - Winemakers



*4½ stars WINESTATE
November/December 2014 issue*

VINTAGE SUMMARY

Vintage 2014 began with a relatively mild winter followed by a warm calm spring, perfect conditions for a short flowering, good fruit set and healthy spring growth. Temperatures nose-dived in January, it was the coolest January we have experienced in the vineyard in 10 years. Conditions in February & March improved and we enjoyed the stable & fine weather these months typically provide. When most of New Zealand was being doused with heavy rain at the end of March & early April, we remained dry and unusually warm, counteracting our cool January.

Our 2014 Dry Riesling was harvested earlier than usual, in perfect condition.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2014 Riesling was split into two distinct parcels. The fruit for this dry Riesling comes from the West side of the house block. Footstomped, 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	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
22/4 2014	2nd July 2014	2028 Bottles	8.3 g/L	12% VOL	2.8	9.7 g/L