

# mt maude dry riesling 2015

## CENTRAL OTAGO

Aromas of wet stone, slate and talc are layered with fragrances of kaffir lime leaf, lavender and bath florals. A pure, linear and tightly wound expression of Riesling, one with texture and promise from this beautiful mature vineyard.

*Sarah-Kate & Dan Dineen - Winemakers*

### VINTAGE SUMMARY

The 2015 season had a slow start with cooler than normal spring temperatures. Late spring frosts caused some sleepless nights and for the first time ever we had a helicopter on standby at Mt Maude. The season did a complete backflip with an exceptionally warm December, perfectly timed for a concise flowering period and resultant healthy fruit set. January and February continued the warmer weather trend and the vines rapidly 'caught up' from the slow start. Night time temperatures were unusually high, which coupled with the warm days meant harvest began earlier and the 2015 season was more compressed than recent years.

### VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2015 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
25th April 2015	30th June 2015	1932 Bottles	7.86 g/L	12% VOL	2.96	9 g/L