

mt maude dry riesling 2016

CENTRAL OTAGO

Aromas of pink grapefruit, slate and talc are layered with fragrances of lime leaf, lavender and bath florals. A pristine, vibrant and mouth-watering expression of Riesling, one with texture and promise from this beautiful mature vineyard.

Trophy - Champion Exhibition White or Sparkling Wine Trophy
Elite Gold Medal
Air New Zealand Wine Awards 2016



VINTAGE SUMMARY

Vintage 2016 will be remembered for the first year we flew a helicopter at our Mt Maude vineyard, protecting the new spring growth from the often disastrous frosts (the first year in 22 years). It worked. The cooler start to the season meant bunches were smaller than in recent years, yields were lower. Our typically beautiful Central Otago summer and autumn weather, with record high temperatures in February ensured the quality of fruit on the vine. In contrast to the compressed season prior, 2016 gave us time, time on the vines to ripen slowly, develop flavours and harvest when we deemed the grapes perfect – definitely one of our best and most enjoyable seasons to date.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2016 Riesling was split into two distinct parcels. The fruit for this Riesling comes from the West side of the house block. Whole bunch 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
14th April 2016	6th July 2016	1750 Bottles	7.9 g/L	12.5% VOL	2.98	10 g/L