

mt maude east block riesling 2010

C E N T R A L O T A G O

A beautiful alluring nose filled with aromas of granny smith apples, homemade lemonade and lime leaf. Off dry in style, this lush lively wine has beautiful purity with a bright acidity that leaves the wine crisp and clean.

Sarah-Kate & Dan Dineen - Winemakers

"... softly textured, the gentle sweetness and richness melds harmoniously with the acidity, resulting in wonderful balance..."



5 Stars – Raymond Chan

"... the palate is feather-light and refined with appealing sweetness (63 g/l) which is perfectly countered by the bright acidity..."



5 Stars – Sam Kim

VINTAGE SUMMARY

2010 will be noted as one of our most powerful and concentrated vintages on record. The start of the growing season was cool and continued throughout flowering in December. Consequently berry size was smaller and bunch weights low. The unsettled weather patterns changed in late January, and our vintage finished with higher temperatures than usual and long settled periods with dry, hot autumn days.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2010 Riesling was split into two distinct parcels. The fruit for this off-dry Riesling comes from the East side of the house block. Pressed through our basket press and fermented in stainless steel. The ferment was arrested early, when the optimal balance was achieved between the acidity, alcohol and residual sugar. 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
20/04/2010	11th Aug 2010	1051 Bottles	62.8 g/L	9.3% VOL	3.00	9.5 g/L