

mt maude east block riesling 2012

CENTRAL OTAGO

A pristine, vibrant nose filled with aromas of granny smith apples, citrus blossom and lime leaf. Off dry in style, this wine has beautiful purity, where the appealing sweetness is perfectly countered by a high natural acidity.

Sarah-Kate & Dan Dineen - Winemakers



Supreme Champion Wine in Show Trophy
 Champion Riesling Trophy
 Gold Medal
 'Avenues' International Aromatic Wine Competition 2012



Gold Medal
 New Zealand International Wine show 2012



5 Stars - Top 10
 Dish Tasting Panel Riesling - October 2012

VINTAGE SUMMARY

2012 will be noted as one of the most nail-biting to begin and then spectacular to conclude harvests on record. Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. However a good even flowering and a relatively cool but exceptionally long 'Indian Summer' allowed the critical 'hang time' and slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact producing wines with wonderful flavours at lower alcohols - 2012 is definitely a vintage to watch.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. 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	RS	ALCOHOL	pH	ACIDITY
7/5 2012	19th July 2012	1476 bottles	35.5 g/L	9.5% VOL	2.96	8.5 g/L