

mt maude east block riesling 2013

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



Gold Medal
New Zealand International Wine Show 2013



Pure Gold Medal
Bragato Wine Awards 2013



VINTAGE SUMMARY

Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. Good weather over flowering resulted in a quick but very good fruit set. The dry and warm summer, which extended into a glorious autumn meant slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact.

VINIFICATION

Hand harvested from our mature Mt Maude family vineyard in Wanaka, planted in 1994. Foot-stomped, pressed 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
19/4 2013	12th June 2013	1464 Bottles	30 g/L	10% VOL	3.07	8.0 g/L