

mt maude east block riesling 2014

CENTRAL OTAGO

A pristine, vibrant nose filled with aromas of juicy ripe apple, lime leaf and orange peel citrus. 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



*Pure Gold Medal
Bragato Wine Awards 2014*

VINTAGE SUMMARY

Vintage 2014 began with a relatively mild winter followed by a warm calm spring, perfect conditions for a short flowering, good fruit set and healthy spring growth. Temperatures nose-dived in January, it was the coolest January we have experienced in the vineyard in 10 years. Conditions in February & March improved and we enjoyed the stable & fine weather these months typically provide. When most of New Zealand was being doused with heavy rain at the end of March & early April, we remained dry and unusually warm, counteracting our cool January.

Our 2014 East Block Riesling was harvested earlier than usual, in perfect condition.

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
8/4 2014	2nd July 2014	1584 Bottles	46.3 g/L	9.5% VOL	2.8	8.7 g/L