

mt maude east block riesling 2015

CENTRAL OTAGO

A pristine, vibrant nose filled with aromas of lemon sorbet, lime leaf and florals. 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

VINTAGE SUMMARY

The 2015 season had a slow start with cooler than normal spring temperatures. Late spring frosts caused some sleepless nights and for the first time ever we had a helicopter on standby at Mt Maude. The season did a complete backflip with an exceptionally warm December, perfectly timed for a concise flowering period and resultant healthy fruit set. January and February continued the warmer weather trend and the vines rapidly 'caught up' from the slow start. Night time temperatures were unusually high, which coupled with the warm days meant harvest began earlier and the 2015 season was more compressed than recent years.

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
15th April 2015	30th June 2015	2346 Bottles	41 g/L	9% VOL	2.94	9.4 g/L