

mt maude east block riesling 2016

CENTRAL OTAGO

A pristine, vibrant nose filled with aromas of apple sorbet, lime leaf and grapefruit peel. 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

Champion Riesling Trophy
Pure Gold Medal
Bragato Wine Awards 2016



Gold Medal
NZ International Wine Show 2016



VINTAGE SUMMARY

Vintage 2016 will be remembered for the first year we flew a helicopter at our Mt Maude vineyard, protecting the new spring growth from the often disastrous frosts (the first year in 22 years). It worked. The cooler start to the season meant bunches were smaller than in recent years, yields were lower. Our typically beautiful Central Otago summer and autumn weather, with record high temperatures in February ensured the quality of fruit on the vine. In contrast to the compressed season prior, 2016 gave us time, time on the vines to ripen slowly, develop flavours and harvest when we deemed the grapes perfect – definitely one of our best and most enjoyable seasons to date.

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
6th April 2016	6th July 2016	1250 Bottles	45g/L	10% VOL	2.89	10.4 g/L