

mt maude dry riesling 2010

CENTRAL OTAGO

Youthful, classic Riesling, with lemon-lime and mineral aromas and hints of citrus blossom. A full and lively palate with flavours of grapefruit and stone fruits with underlying mineral notes.

Sarah-Kate & Dan Dineen - Winemakers

"...it's pure and beautifully detailed on the palate with a juicy mouthfeel and firm, well integrated acidity leading to a lovely linear finish. This is sure to develop gracefully..."



4.5 Stars – Sam Kim

"...a fine, but intense nose of lifted florals and citrus blossoms with mineral notes, balancing delicacy with depth..."



4 Stars – Raymond Chan

VINTAGE SUMMARY

2010 will be noted as one of our most powerful and concentrated vintages on record. The start of the growing season was cool and continued throughout flowering in December. Consequently berry size was smaller and bunch weights low. The unsettled weather patterns changed in late January, and our vintage finished with higher temperatures than usual and long settled periods with dry, hot autumn days.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2010 Riesling was split into two distinct parcels. The fruit for this dry Riesling comes from the West side of the house block. Pressed through our basket press and fermented to near dryness in stainless steel. 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
20/04/2010	11th Aug 2010	1584 Bottles	5 g/L	12% VOL	3.05	8.6 g/L