

## Felton Road • Dry Riesling • 1998 • Bannockburn • Central Otago

#### Vintage

Riesling from Block's 2 and 4 were hand harvested over a series of dates from late April through early May. The lighter free draining soils, which are ideal for Riesling, have highly reflective schist stones and rocks covering the soil surface. These unique soils re-radiate light and heat back into the bunch zone resulting in intense, yet delicate and elegant varietal characters.

### Vinification

All grapes were whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. Careful winemaking with minimal processing has resulted in a delicate dry Riesling with ripe fruit flavours and crisp acid finish. A portion of the overall blend was fermented with indigenous yeast producing more complex aromas and flavours and enhanced mouthfeel.

# Appearance

Green tinged yellow.

### Bouquet

Delicate, complex spice, floral and ripe fruit aromas.

#### Palate

Concentrated fruit flavours with elegant palate structure. A unique expression of the rugged beauty of the Bannockburn "Terroir". Dry with pleasant crisp finish.

### Cellaring

Drinking excellently now but will cellar well offering more complex aged Riesling characters over the next several years.

### Serve

Fresh, fruity, delicate and elegant. Serve with lightly flavoured foods or delicious by itself.

# Bottle Shape

Unique elegant Central Otago bottle in antique green.

