

Felton Road • Riesling Block 1 • 2003 • Bannockburn • Central Otago

Vintage & Vinification

Riesling from Block 1 was hand harvested in late April after a warm dry summer. A very cool yet importantly dry period immediately before harvest resulted in a slow ripening of clean and ripe fruit. Well managed vines with low to moderate yields allow for concentrated fruit flavours. Whole bunch pressing to minimise phenolic pick-up followed by careful winemaking with minimal processing preserves the delicate Riesling characters.

Bouquet & Palate

A unique combination of aromas including tropical and stonefruit integrate with our Riesling's hallmark mineral qualities. Initial powerful sweetness coats the palate, yet not cloying due to our cool climate's ability to retain intense natural acidity. A fun challenge to find the ultimate food pairing – we'll leave it to your imagination.

Comments on Previous Vintages

“**** The bouquet put me in mind of baked lemons. It's deliciously balanced, rich but clean-cut and therefore very refreshing. The finish is vaguely apple-like. It would work with a creamy duck liver pate, but it's best on its own, as an aperitif.”

The Penguin New Zealand Wine Guide 2003, Vic Williams

