

## *Felton Road • Dry Riesling • 2002 • Bannockburn • Central Otago*

### ***Vintage & Vinification***

Riesling from Blocks 2 and 4 were hand harvested from early to mid April after a warm dry summer. All grapes were whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. Careful winemaking with minimal processing resulted in a crisp dry Riesling with ripe fruit flavours and a long dry finish. Fermented with indigenous (or “wild”) yeast producing more complex aromas and flavours and enhanced mouthfeel.

Aromas of pear and citrus lead to a palate with excellent concentration and richness giving apparent sweetness. Classic Riesling mineral characters are emphasised by the dry and taut finish. Although pleasant drinking now, expect complexities to develop after several years of cellaring

### ***Comments on Previous Vintages***

*The Penguin New Zealand Wine Guide 2003, Vic Williams 2002* - Remember lemon honey? That's the character on the nose. The fruit flavours are so full-on it's hard to believe it's virtually bone-dry, yet there is an underlying citric austerity that suggests it will continue to change for close to a decade.  
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