

## *Felton Road • Dry Riesling • 2003 • Bannockburn • Central Otago*

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

Riesling from Blocks 2 and 4 were hand harvested in mid 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***

This wine displays aromas of pear and citrus combining with complex floral, spice and mineral notes. Excellent fruit concentration on the palate gives an impression of sweetness that is balanced by the dry and mineral finish. A classic dry style of Riesling that displays power yet is uniquely delicate.

### ***Comments on 2002 Dry Riesling***

“This powerful expression of Riesling blends floral aromas with scents of lime, pineapple and crushed stone, then finishes with great length and intensity. The strident citrus and mineral notes seem to echo on the palate, filling the mouth with their characterful flavors.”

**Wine Enthusiast, USA, July 2003, 92 Points EDITOR’S CHOICE**

