

## *Felton Road • 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***

A powerful wine with intense floral and mandarin aromas has been made by stopping the fermentation to preserve a balanced natural sweetness. An explosion of sweet fruit on the palate is fully integrated with the residual sweetness. The wine's natural high acidity gives the wine balance, length and minerally elegance. A wine that will richly reward cellaring of up to 10 years and beyond.

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

“Concentrated Riesling with steely acidity and flavours that suggests mineral, wet stones and lime juice. An austere style that has some power and much potential. Assertive acidity cancels out much of the wine's sweetness.”

**Cuisine Magazine Issue 98, May 2003, Bob Campbell MW \*\*\*\*\* (93 points)**

