

Felton Road • Riesling Block 1 • 2002 • Bannockburn • Central Otago

Vintage & Vinification

Riesling from Block 1 was hand harvested late April after a warm dry autumn. All grapes were whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. Fermented with indigenous (or “wild”) yeast producing more complex aromas and flavours and enhanced mouthfeel. 2002 is our second bottling of a Block 1 Riesling.

Bouquet & Palate

Exotic aromas of tropical fruits and fully ripe stonefruit. 100% clean Riesling fruit (no botrytis influence) and 50g/L residual sugar, makes this a unique style of wine similar to a German Spatlese or Auslese.

Cellaring

Although pleasant drinking now, expect complexities to develop after several years of cellaring.

Comments on Previous Vintages

“A slender (8 percent alcohol) with a slightly honeyish bouquet (yet no botrytis influence) and beautifully rich, delicate, citrusy, limey, apple flavours threaded with fresh acidity. A very Germanic wine with a long finish, it needs time. Open in 2002+.”

Michael Cooper – Buyers Guide to New Zealand Wines 2002

1999 Riesling Block 1, 5 stars, 94 points

A sweeter version of the above made in a Germanic style without the help of Botrytis. Almost salty mineral characters plus lime and apple. Pure Riesling with massive cellaring potential.

Best of the Bunch – Cuisine Magazine, Issue 79, March 2000 (Bob Campbell)



