

# mt maude dry riesling 2017

CENTRAL OTAGO

Aromas of pink grapefruit, slate and talc are layered with fragrances of lime leaf, lavender and bath florals. A pristine, vibrant and mouth-watering expression of Riesling, one with texture and promise from this beautiful mature vineyard.

## VINTAGE SUMMARY

Vintage 2017 was the coolest we have seen in 15 years. The beginning of the season and the conclusion were perfect but where was the Summer? Those who live here in Central Otago will remember it as 'a very windy - very cold Summer'. The cooler conditions had a huge effect on berry size and the vines produced much lighter than average yields, down to a crippling 2 tonne per hectare in places. Thankfully Summer turned to Autumn, the winds subsided, the sun shone at last, the grass browned off and the light crop on the vines ripened slowly but with ease. With smaller berry size and late ripening the fruit harvested from the 2017 vintage had an intensity and power which we believe will class it amidst the great vintages of our region.

## VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2017 Riesling was split into two distinct parcels. The fruit for this Riesling comes from the West side of the house block. Footstomped, pressed and fermented to near dryness in stainless steel. Minimal movement or fining to ensure the pure aromas of this wine from a great vineyard and year were protected.



**HARVEST DATE**

26th April 2017

**BOTTLING DATE**

5th July 2017

**QTY BOTTLED**

1806 Bottles

**RESIDUAL SUGAR**

7.9 g/L

**ALCOHOL**

11.5% VOL

**pH**

3.03

**ACIDITY**

7.9 g/L