

Lowburn Terrace Riesling 2021



AMISFIELD

CENTRAL OTAGO

GROWING SEASON

Mild winter conditions resulted in early budburst and strong early season growth. Spring was warm with a distinct lack of wind which allowed the canopies to grow into the first lift wire early. Pisa avoided the frosts that hit other areas within Central Otago. Fruitfulness was lower than average, reflecting the effects of the previous summer.

Flowering began in early December before the winds arrived for the remainder of the month. This disrupted some of the whites flowering whilst a rogue mid-December frost burned a large portion of the Pinot Noir in Block 4. January began with a heavy rain event and the ensuing humid conditions resulted in some powdery mildew appearing. Fine weather through the remainder of the growing season allowed for beautiful ripening and whilst the crop was lower than usual, the quality of the fruit was very high. Judicious hand harvesting and sorting, resulted in very high quality fruit entering the winery.

VINEYARD

2021 Lowburn Terrace Riesling was picked from Block 1, in the south west corner of Amisfield Estate. Vines are grown in stony Lochar gravel, overlaid by sandy loam.

WINEMAKING

Careful hand selection of only golden Riesling bunches and a gentle pressing regime gave very vibrant and aromatic juice. The free run juice was fermented cool in a stainless steel tank and fermentation ceased with further cooling when the sugar and acid were in balance. The wine was matured on light fluffy lees for three months with minimal sulphur.

TASTING NOTES

Intensely aromatic with Jasmine, and spring blossom talc florals matched with fresh kiwi fruit on the palate. A very juicy wine, with a salivating balance of mineral acidity and sweetness. Our take on a kabinett style Riesling

HARVEST COMPOSITION

Brix 20.4
pH 2.79
Titrateable Acidity 11.6 g/L

WINE COMPOSITION

Residual Sugar 43 g/L
Titrateable Acidity 10.1 g/L
Alcohol 9.3%

Vine Age

15-21 years (planted 2000-2006)

Clone

GM 198