

# Dry Riesling 2022

AMISFIELD



## GROWING SEASON

A mild winter and spring provided ideal conditions at budburst and for flowering into December. No real wind or frost events allowed for excellent vine health and growth, with the strongest canopy we'd seen for years. The season was shaping up to be warmer than average, with expectations of an earlier start date to harvest, however the heat dropped off and a timely rainfall in the beginning of February returned us to our historical mean start date. During harvest we enjoyed extremely settled weather providing a wonderful picking window to bring in clean fruit of exceptional quality across the estate.

## VINEYARD

Planted in the upper reaches of Blocks 1 and 10, these vines grow in stony Lochar gravel overlaid by sandy loam.

## WINEMAKING

These grapes were gently pressed and the crisp refreshing juice was allowed to settle on lees for 48 hours. The juice was fermented cool using selected Alsatian yeast and a pied de cuve was used to naturally ferment a portion of the blend. The wine was matured on light fluffy lees for 5 months before bottling.

## TASTING NOTES

A crisp burst of granny smith apples and finger limes on the nose. The palate flows seamlessly with a wave of citrus and a charming hint of white flowers. This is framed by an appealing juiciness and a fine mineral edge. A delightful expression of riesling with transportive-like qualities. This wine is drinking well now and has the energy to age well.

## HARVEST COMPOSITION

Brix 21.4  
pH 2.88 - 2.91  
Titratable Acidity 7.9 - 8.9g/L

## WINE COMPOSITION

Residual Sugar 8.9g/L  
Titratable Acidity 8.8g/L  
Alcohol 12.5%

## Vine Age

17 - 23 years (planted 2000-2006)

## Clone

GM 198, GM 94

CENTRAL OTAGO