

Dry Riesling 2023

AMISFIELD



GROWING SEASON

A gentle winter and spring allowed ideal conditions for strong budburst and blossoming until December. Low frost and wind contributed to robust vine health, yielding a remarkably lush canopy. Extreme heat and low rainfall between December & February meant the vines struggled with water stress but grape ripening still tracked well. We anticipated an early harvest, however, temperatures moderated, and a cold March realigned us with historical norms. Harvest was marked with intermittent weather events, slowing us down, but allowing the team the opportunity to be more attentive to their picking of impeccably clean, high-quality fruit 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 a combination of large format oak foudre and tank. The wine was matured on light fluffy lees for 5 months before bottling.

TASTING NOTES

Beautifully aromatic with white florals, delicate pear and apple dew drops offer an enticing nose. The palate dances seamlessly between juicy fleshy kaffir lime and honey comb, with succulent citrus acidity providing a layer of structure and poise. Fermentation in large format oak cve creates texture with minerality of site expressed.

HARVEST COMPOSITION

Brix 21.50
pH 3.01
Titrateable Acidity 8.9g/L

WINE COMPOSITION

Residual Sugar 8.0g/L
Titrateable Acidity 8.3g/L
Alcohol 12.5%

Vine Age

17 - 23 years (planted 2000-2006)

Clone

GM 198, GM 94

BioGro 5591
SWNZ Winery ID 1301



CENTRAL OTAGO