



**AKARUA**  
CENTRAL OTAGO



## Riesling 2021 Central Otago

- low alcohol -

### REGION

**Region:** Central Otago  
**Sub Region:** Bannockburn

### VINEYARD

**Felton Terraces**  
**Vineyard block:** Maia  
**Aspect:** North/West facing terrace.  
**Row orientation:** North/South  
**Soil:** Young alluvial, schist based sandy/silt and sandy loams overlaying schist rock.  
**Vine age** 21 years  
**Trellis System:** 2 cane VSP  
**Pruning:** Spur

### VINTAGE NOTES

**Growing conditions:** Following a winter with low rainfall, it was a dry start to the season. Heavy rains on January first (100ml) were a great relief and boosted fruit set and berry weight. Warm settled weather through late Feb and early March continued through harvest, and with little threat from frosts or stoppages from rain, ensured the fruit arrived evenly at the winery in excellent condition.

**Grower Degree Days:** 1110  
**Rainfall:** 266 ml Sept-April

### VINIFICATION

Whole bunch pressed  
**Yeast:** inoculated + wild  
**Fermentation:** stainless steel, cool – less than 13C  
Vegan

### TASTING NOTE

Pale golden colour.  
Complex citrus-derived nose of lime and mandarin flowers with yellow peach. Palate follows through with lemon curd, honey suckle and small white flowers. The finish is beautifully balanced with maple-laced fruit sweetness and bright flinty acidity.

### Winemakers Notes:

"This wine always surprises us with its sheer deliciousness. The interplay of acidity and sweetness on the palate lends effortless balance and at only 8.5% alcohol, it is effortless drinking too! Tastes like a spring day."  
Cellaring through 2025+

### TECHNICAL ANALYSIS

**Winemaker:** Andrew Keenleyside  
**Viticulturist:** Mark Naismith  
**Harvest date:** 11<sup>th</sup> April 2021  
**Bottling date:** September 2021  
**Brix at Harvest:** 22.5  
**Alcohol:** 9.5%  
**Residual Sugar:** 52.0 g/l  
**Titrateable Acidity:** 6.8  
**pH:** 2.97

