

Lowburn Terrace 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

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

A vibrant combination of lemon, lime and mandarin pith layered with delicate white florals. The palate is zesty and dances between lime sorbert and juicy summer citrus fruit. Underneath is a mineral streak and lovely well-balanced sweetness that leads to a long salivating finish.

HARVEST COMPOSITION

Brix 19.80
pH 2.85
Titrateable Acidity 11.10 g/L

WINE COMPOSITION

Residual Sugar 40.30 g/L
Titrateable Acidity 10.30 g/L
Alcohol 9.30%

Vine Age

15-21 years (planted 2000-2006)

Clone

GM 198

BioGro 5591

SWNZ Winery ID 1301



PISA, CENTRAL OTAGO