

MONTE CHRISTO

WINERY

Established in 1864 by Jean Désiré Féraud, Monte Christo is the birthplace of Central Otago wine. Our wines are made with 100% estate-grown fruit sourced from our vineyards across three distinct sub-regions, the Alexandra Basin, Bannockburn and Pisa. Utilising sustainable farming practices and minimal intervention methods in the winery, the outcome is elegant, refined, and impeccably balanced wines epitomising the terroir of Central Otago.



2026 Central Otago Dry Riesling

Tasting note

This dry Riesling has exotic aromatics of jasmine and citrus blossom, layered with pear. On the palate, bright lime, white peach, and yellow apple mix with a hint of lychee.

Vintage note

The 2026 growing season began late, with abundant late-winter rain and no spring frosts. A cool summer delivered even growth and moderate yields, while a long, unhurried ripening period allowed sugars and flavour to develop gradually while retaining good acidity. Harvest was up to two weeks later than usual, with the final fruit harvested on April 29. Wines show optimal ripeness, medium body, and bright acidity.

VINEYARDS

Vineyard: Proprietor's (72%)

Subregion: Pisa

Elevation: 251m

Clone(s): GM110, 49

Soil: Waenga alluvial sandy silt gravels, loam texture, moderately stoney, derived from schist

Growing Degree Days: 1048

Harvest: By hand on the 29/04/26

Yield: 6.9t/ha

WINEMAKING

Brix: 21.5

Fermentation: Whole cluster pressed, 90% stainless steel & 10% neutral French oak

Aging: Four months in stainless steel

Cases Produced: 277

Vineyard: Packspur (28%)

Subregion: Lowburn

Elevation: 340

Clone(s): 110, 198-19

Soil: Waenga alluvial sandy silt gravels, loam texture, moderately stoney, derived from schist

Growing Degree Days: N/A

Harvest: By hand on the 29/04/26

Yield: 2t/ha

FINISHED WINE ANALYSIS

Alcohol: 13.0%

Residual Sugar: 2.44 g/l

pH: 3.07

TA: 8.1 g/l