

# mt maude east block riesling 2017

## CENTRAL OTAGO

A pristine, vibrant nose filled with aromas of apple sorbet, lime leaf and grapefruit peel. Off dry in style this wine has beautiful purity, where the appealing sweetness is perfectly countered by a high natural acidity.

*Sarah-Kate & Dan Dineen - Winemakers*

### VINTAGE SUMMARY

Vintage 2017 was the coolest we have seen in 15 years. The beginning of the season and the conclusion were perfect but where was the Summer? Those who live here in Central Otago will remember it as 'a very windy - very cold Summer'. The cooler conditions had a huge effect on berry size and the vines produced much lighter than average yields, down to a crippling 2 tonne per hectare in places. Thankfully Summer turned to Autumn, the winds subsided, the sun shone at last, the grass browned off and the light crop on the vines ripened slowly but with ease. With smaller berry size and late ripening the fruit harvested from the 2017 vintage had an intensity and power which we believe will class it amidst the great vintages of our region.

### VINIFICATION

Hand harvested from our mature Mt Maude family vineyard in Wanaka, planted in 1994. Foot-stomped, pressed and fermented in stainless steel. The ferment was arrested early, when the optimal balance was achieved between the acidity, alcohol and residual sugar. Minimal movement or fining to ensure the pure aromas of this wine from a great vineyard and year were protected.



**HARVEST DATE**  
27th April 2017

**BOTTLING DATE**  
5th July 2017

**QTY BOTTLED**  
1365 Bottles

**RESIDUAL SUGAR**  
35g/L

**ALCOHOL**  
10.5% VOL

**pH**  
2.88

**ACIDITY**  
10.5 g/L