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## HARVEST DETAILS

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### CLONE

GM110

### VINEYARD

Red Shed, Bendigo

### SOIL

Alluvial Gravel over loess.

### HARVEST DATE

30/03/2016

### BRIX

21.8

### TITRATABLE ACIDITY

8.50 g/l

### PH

3.08

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## WINE ANALYSIS

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### ALCOHOL

12.5%

### RESIDUAL SUGAR

8.4 g/l

### TITRATABLE ACIDITY

8.30 g/l

### PH

2.94

## GV COLLECTION 2016 RIESLING

*The GV Collection Riesling contrasts the taut minerality of fruit with beautiful expressions of citrus and blossom.*

### GV COLLECTION

Drawn from premium Bendigo and Gibston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

### 2016 CENTRAL OTAGO GROWING SEASON

Whilst successive cool fronts brought cool, frosty conditions to the Central Otago spring, the vintage saw generally warm conditions. Flowering was fast and very even, with excellent set. Cool conditions in January 2016 slowed growth, but record temperatures in February hastened development. March and April had sporadic rain events, that elongated ripening, ensuring a long extended opportunity for flavour development. Crop loads were slightly up due largely to even, uniform berry size and bunch weights. Picking began in mid March, with most vineyards being picked on schedule in early to mid April. Flavours were fulsome with lower than normal acid levels, matching lovely low sugar levels.

### VINEYARD

Red Shed vineyard, Bendigo (230m above sea level).

### WINEMAKING DETAILS

The Riesling is picked relatively early in order to preserve its citrusy, mineral core. The fruit is gently exposed with a light leaf pluck, and picked when there is colour and flavour development. It has a simple winery regime: following whole bunch pressing, pressings are treated oxidatively, fined, then blended back with the free run. The wine is cool fermented, then bottled.

### AROMA AND PALATE

A luminous pale bright gold with vibrant green flashes. The concentration of this wine sets it apart. Very intense, steely pure flavours ride strong through aromatics and the palate. Cool edged and crystalline, it has a cleansing citrusy succulence that kicks though into an extraordinary length of flavour. Finishes dry at 8.4g/L.

### CELLARING

This wine is structured for enjoyment or aging - between 10 and 20 years.

**CENTRAL OTAGO  
HANDCRAFTED WINES**