



HARVEST DETAILS

CLONE

GM110

VINEYARD

Red Shed, Bendigo

SOIL

Alluvial Gravel over loess.

HARVEST DATE

30/03/2016

BRIX

20.7

TITRATABLE ACIDITY

9.30 g/l

PH

2.87

WINE ANALYSIS

ALCOHOL

11%

RESIDUAL SUGAR

5.9 g/l

TITRATABLE ACIDITY

8.50 g/l

PH

2.87

BENDIGO SINGLE VINEYARD

LE FOU

2016 RIESLING

Le Fou Riesling is sourced from a the most gravelly part of our Red Shed vineyard. It has vibrant, clean cut Riesling characters in a medium, mineral style.

SINGLE VINEYARD

Drawing from Gibston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

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

First 15 rows, Red Shed vineyard, Bendigo (230m above sea level); an area dominated by glacial outwash.

WINEMAKING DETAILS

The Riesling is picked 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: whole bunch pressing and free run only used. The wine is cool fermented, then bottled.

AROMA AND PALATE

A luminous pale bright gold with vibrant green flashes. The wine exudes very clean white blossom and citrus aromatics. The palate has a singular purity which scythes through the wine's sweetness.

CELLARING

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

CENTRAL OTAGO HANDCRAFTED WINES