

Roaring Meg Riesling 2007

This wine shows excellent concentration of cool climate, citrus / grapefruit characters with underlying mineral lemon-lime aromas: the palate is dominated by citrus grapefruit flavours. The wine is off - dry in style with a lovely backbone of natural acidity. This wine beautifully displays the elegance and finesse of this versatile and interesting variety. You will be rewarded by careful cellaring.

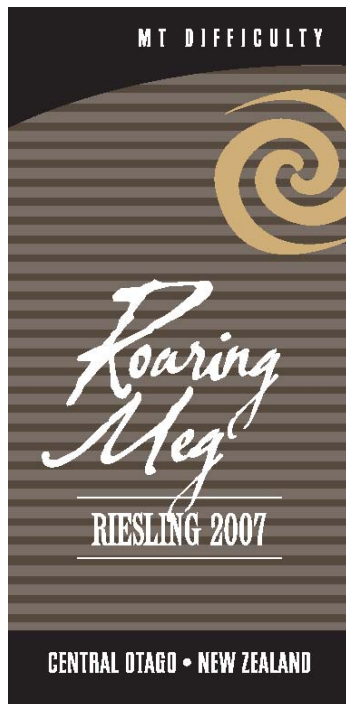
Winemaking Considerations

The grapes for this wine come from selected premium Central Otago vineyards. The grapes were harvested on the 28th of April in good condition, with excellent flavours. The fruit was harvested at 21.50Brix, with a pH of 2.9 and acidity of 10.8g/L. The fruit was harvested cool to maximise flavour retention. The juice was settled overnight and then racked for fermentation. The wine was fermented just warm enough to encourage texture and mouthfeel without compromising flavour richness. We stop fermented the wine when we felt we had reached an ideal sugar - acidity balance.

Alc: 12.0% • Tit. Acidity: 8.5g/L • pH: 3.2 • RS 12 g/L



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