



CENTRAL OTAGO RIESLING 2010



Alc. 13% T/A 7g/L-1 pH 3.2

Residual Sugar 10 g/L-1

“ This wine shows the slightly warmer nature of the vintage, with lovely sherbet citrus amid a floral backdrop: the palate is focussed on these same citrus flavours. The wine is an off-dry 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. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Roaring Meg Central Otago Riesling is optimal drinking within 3 to 8 years of vintage.

VINTAGE 2010

2010 was a vintage of powerful concentration, characterised by excellent varietal definition in the white wines and lovely crisp acidities.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability led to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe; this led to a very condensed, compacted busy vintage.




WINEMAKING CONSIDERATIONS

The grapes for this wine come from two premium Cromwell basin vineyards. The grapes were harvested on the 16th of April and the 8th May in excellent condition. The fruit was harvested cool to maximise flavour retention. The juice was settled overnight and then racked clean 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.

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