

mt maude east block riesling 2018

W A N A K A

An abundant, vibrant nose filled with aromas of granny smith apples, kaffir lime leaf and citrus florals. 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

Gold Medal
NZ International Wine Show 2018



VINTAGE SUMMARY

An exceptionally warm, dry spring, led onto one of our hottest summers on record. Near perfect conditions during the early flowering meant good fruit set, with larger tightly packed bunches. The continuous summer heat, coupled with uncharacteristic warmer nights meant acid levels dropped and fruit matured rapidly – bringing the whole season forward. Our harvest was the earliest on record, beginning on the 9th of March, some three weeks ahead of the season prior.

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	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
27th March 2018	19th June 2018	2606 Bottles	38g/L	9.5% VOL	2.9	9.3 g/L