

# Lowburn Terrace Riesling 2016



AMISFIELD

CENTRAL OTAGO

## GROWING SEASON

Prior to harvest, 2016 was looking to be one of the driest vintages on record, but unstable weather during harvest brought challenging frosts and intermittent rain events, followed by damp warm conditions.

## VINEYARD

6Ha of Riesling vines are planted on the top and side terraces in Lochar stony gravel overlaid by sandy loam. Vines are cropped low between 3-5T/Ha. The grapes were carefully selected by hand on the vines with only the golden bunches harvested.

## WINEMAKING

The grapes were very gently pressed in the Willmes press with the free run juice settled overnight and racked clear for fermentation in a stainless steel tank. The ferment was conducted very cool, the ferment was stopped early with low alcohol and when the sugar and acid were in alignment for this style.

## TASTING NOTES

Crisp granny smith apples with lemon and lime rind dominate the nose. The palate has citrus fruits and apple pie notes that drives long with acidity and a medium sweet finish.

## Harvest Composition

Brix 20.2  
pH 2.9  
Titratable Acidity 12.1g/L

## Wine Composition

Residual Sugar 38.0g/L  
Titratable Acidity 12.0g/L  
Alcohol 9%

## Vine Age

11-17 years (planted 2000-2006)

## Clone

GM 198