



AKARUA
CENTRAL OTAGO



Riesling 2020 Central Otago
- low alcohol -

REGION

Region: Central Otago
Sub Region: Bannockburn

VINEYARD

Felton Terraces
Vineyard block: Maia
Aspect: North/West facing terrace.
Row orientation: North/South
Soil: Young alluvial, schist based sandy/silt and sandy loams overlaying schist rock.
Vine age 20 years
Trellis System: 2 cane VSP
Pruning: Spur
Cropping: 5.27 T/Ha

VINTAGE NOTES

Growing conditions: Higher winds and cooler temperatures through Oct to early January affected flowering and fruit set, leading to variation in ripening across the estate and lower natural yields. Summer arrived briefly in February and helped lift the seasons grower degree days (GDD) and earlier disease concerns were alleviated by the third driest March seen since 1985 (only 6mm fell). Our fruit arrived to the winery from March the 12th until April the 28th in excellent condition. Some similarities to the growing season of 2017 have been noted, spurring discussion amongst the team of another year of exceptional, award-winning wines!
Grower Degree Days: 952
Rainfall: 289 ml Oct-April

VINIFICATION

Whole bunch pressed
Yeast: inoculated
Fermentation: stainless steel, cool – less than 13C
Vegan

TASTING NOTE

Pale golden colour. Complex citrus-derived nose of Meyer lemon, lime and mandarin flowers with yellow peach. Palate follows through with lemon curd, and pretty herbaceous notes of rosemary and sweet basil. The finish is beautifully balanced with maple-laced fruit sweetness and bright flinty acidity.

Winemakers Notes:

"It has been a while since we made a medium-sweet Riesling and conditions were perfect in 2020. The interplay of acidity and sweetness on the palate lends effortless balance to this wine and with only 8.5% alcohol, it is effortless drinking too! Utterly delicious."
Cellaring through 2025+

TECHNICAL ANALYSIS

Winemaker: Andrew Keenleyside
Viticulturist: Mark Naismith
Harvest date: 28th April 2020
Bottling date: October 2020
Brix at Harvest: 22.5
Alcohol: 8.5%
Residual Sugar: 74.0 g/l
Titrateable Acidity: 8.9
pH: 2.88

