

## Felton Road • Riesling • 2002 • Bannockburn • Central Otago

### ***Vintage & Vinification***

Riesling grapes were hand harvested during April after a warm and dry autumn. Whole bunch pressed then fermented with indigenous (or “wild”) yeast which has added texture and complexity. The long and slow fermentation was eventually stopped by chilling and racking off the yeast lees to retain 35g/L residual sugar.

### ***Bouquet & Palate***

Intense floral and mandarin aromas contribute to this wonderfully perfumed wine. An explosion of sweet fruit on the palate is fully integrated with the residual sweetness. The wine’s natural high acidity ensures balance to provide a delicious aperitif wine or carefully match with appropriate cuisine.

### ***Cellaring***

Although pleasant drinking now, expect complexities to develop after several years of cellaring.

### ***Comments on Previous Vintages***

“Just a light sweetness balanced by the acidity, barely noticeable. The Germanic bouquet of the Dry label is also here, gently aromatic and complex.” **Peter Saunders F& B No.10 Vol. 4 June 2002**

“Riesling is Central Otago’s greatest white wine success, and this is a striking example. Ravishingly scented, it’s a slender (10 percent alcohol) but intense wine with a lovely surge of lemon and lime-like flavours in a slightly sweet style threaded with fresh, appetising acidity.” **North & South Wine of the Month, Michael Cooper**

