

Felton Road • Riesling • Block 1 • 1999 • Bannockburn • Central Otago

Vintage

Riesling from the steep north facing Block 1 was hand picked in early May. The hot 1999 summer still allowed the Riesling to ripen with moderately low sugar levels (important to preserve the delicate character), yet with ripe fruit flavours and balanced acids. As a result of the dry continental climate, no botrytis was present in the vineyard making the grapes for this wine different from most other sweeter styles of Riesling.

Vinification

Fermented with its own indigenous Bannockburn yeast that has contributed texture and complexity, the long slow fermentation was eventually stopped by chilling and racking off the yeast lees to retain 60 g/L residual sugar. The sweetness is balanced with a crisp acid and the low alcohol level of 8.0% allows the concentrated elegant aromas and flavours to be enjoyed with a light and delicate palate structure.

Appearance

Green tinged pale yellow.

Bouquet

Ripe fruit with complex spicy and mineral aromas.

Palate

A variety of concentrated ripe fruit flavours including mandarin. The sweetness of 60 g/L, low alcohol level and crisp acidity contribute to the delicate and intriguing mouthfeel.

Cellaring

With residual sweetness, firm acidity and concentrated fruit flavours, it is expected to cellar well for several years.

Serve

Best enjoyed chilled by itself as an aperitif or balance the residual sweetness with cheeses, fruit based desserts or other appropriate cuisine.

Bottle Shape

Elegant antique green traditional hock bottle.



FELTON ROAD WINES LTD BANNOCKBURN