

Riesling 2014 - Duffers Creek

The Wine

Hand harvested on 16th April 2014 the fruit was de-stemmed and crushed before pressing and undergoing fermentation in a stainless steel fermenter. The fermentation was stopped to retain around 20g/L residual sugar.

Pale straw in colour our Duffers Creek Riesling provides aromas of orange blossom, mandarin and lime on the nose with hints of apricot and melon. Citrus flavours, pineapple and honey predominate on the palate. An off-dry style wine with balanced acidity and a lingering finish.

A softer, more mellow and richer wine than our dry Riesling it provides an interesting contrast in styles.

Favourite match; Thai Green Curry

Variety	100% Riesling
Appellation	Central Otago
pH	2.89
TA	7.5/L
Harvested at	April 2014
Residual sugar	20g/L
Alcohol	10.5%