



RIESLING 2013



WINEMAKER'S VINTAGE REPORT

The 2013 season got off to a cooler and slower start and whilst summer was delightful with some warm dry days, it meant grape development was always just delayed. However; our vintage period was kind and allowed full ripened fruit to be picked in the first half of April, 10 days later than normal for this vineyard.

TATTY BOGLER RIESLING PROFILE

Bannockburn, Central Otago, with its temperate continental climate and southerly latitude (45° South) has proved ideal for classically styled Riesling. Our Bannockburn Riesling vineyard is truly amazing. Just one hectare of land wedged between our gently sloping Pinot Noir vineyard and the edge of Bannockburn Creek; it slopes precipitously at 30° plus towards the northwest sun. The vineyard is divided in half into two distinctly different terroir; to the north, classic Central Otago wind-blown glacial derived fine powdery loess; whilst the southern half is all slate. Two distinctly different terroir: (1) classic Central Otago loess giving grapes with pure green apple, dry herb aromas, crisp, malic acid tasting, acidity – fresh, clean and precise; and (2) Southern Alps schist with citrus and floral aromas, fresh acidity and that amazing “slatey” minerality. The result, a truly fascinating amalgam of classic Riesling aromas, pristine acidity and a drying, almost salty, minerality. No wonder wine lovers love Riesling so much!

TASTING NOTES

Ripe Granny Smith apple plus lemon flavours, with just a hint of aromatic herbs; “wild thyme”, that classic Central Otago terroir character. To taste: vibrant, fresh and alive with concentrated fruit sweetness (little wonder at a meager 3t/Ha), crisp pH/acid counter-balance with minerally steely after taste.

- Brix at Harvest**
21.1
- Analysis at Bottling**
- pH 3.03
- Residual Sugar 14g/l
- Alcohol 11.5%
- Cases produced**
180

John Forrest
Winemaker/Owner

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