

Dry Riesling

2023 | BANNOCKBURN

mora
CENTRAL OTAGO

Vintage Notes

Shoot growth was slow to start due to a colder than usual spring season with many frosty nights, creating a prolonged flowering period. This was followed by a hot, dry summer over a 6 - 7 week period, so in turn the berries within the bunch caught up to create even ripeness within the bunches. Autumn brought some rain; however, our canopies were open to sunlight and airflow, and the fruit quality was excellent.

Winemakers Notes

Sourced exclusively from our *Maia* block within the Felton Terraces vineyard, this Dry Riesling speaks to both the maturity of the vines - planted in 2001 - and the unique character of the site.

Aromatically lifted with honeysuckle and jasmine, the nose is delicate yet expressive. The palate reveals layers of vibrant yellow peach, ripe stonefruit and hints of melon, all woven together with clarity and finesse. A lively thread of acidity gives the wine freshness and drive, while generous fruit weight and texture add depth and persistence on the finish.

Aging recommendation: 4 - 15 years

Technical Notes

Composition: 100% Riesling

Vineyard Aspect: North/Northwest sloping

Row Orientation: East-West

Soil: Weakly structured light alluvial soils overlaying schist rock

Elevation: 270m

Vinification

Hand-picked in the cool of the morning to preserve freshness, the fruit was whole-bunch pressed to stainless steel. The juice was inoculated and fermented at cool temperatures to retain the natural vibrancy and purity of Riesling. A slow, six-week fermentation built complexity and fine texture. The wine was then aged on lees for six months before being racked and prepared for bottling.

Vibrant
Elderflower
Balanced



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Alc	TA	pH	Residual Sugar
<i>Felton Terraces</i>	<i>2nd April 2023</i>	<i>6th September 2023</i>	<i>140 x 96 cases</i>	<i>11.5%</i>	<i>9</i>	<i>2.9</i>	<i>2.9 g/l</i>

Central Otago Interludes

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