



## HARVEST DETAILS

**CLONE** GM110, 198 / 19, 238

VINEYARD Red Shed, Torr

**SOIL** Silty loam over schist gravels

HARVEST DATE 15/03/2018

**BRIX** 22

TITRATABLE ACIDITY 8.0 g/l

**PH** 3.0

#### WINE ANALYSIS

**ALCOHOL** 12.5%

RESIDUAL SUGAR 9.5 g/l

**TITRATABLE ACIDITY** 7.20 g/l

**PH** 2.90

# GV COLLECTION 2018 RIESLING

The GV Collection Riesling combines taut minerality with beautiful citrus and blossom toned fruit.

# **GV COLLECTION**

Drawn from premium Bendigo, Pisa and Gibbston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

# 2018 CENTRAL OTAGO GROWING SEASON

A year with record heat, 2018 was notable for its extremes and early harvest. Warm and settled in spring, there was rapid canopy establishment and an early onset of flowering. A good, even set resulted, already a month ahead of normal. The summer months were consistently hot, with temperatures regularly touching the high 30s and unusually warm nights. From February, periodic rain events gave much needed relief, and milder conditions followed through into harvest. The fruit was harvested 3-4 weeks earlier than normal. There was no questioning it's generosity and ripeness. It was a frenetic growing season that required vigilence and attention - but one that has produced diverse, quality wines full of expression.

#### VINEYARD

Torr Vineyard, Pisa 52% Red Shed Vineyard, Bendigo 48%

## WINEMAKING DETAILS

The Riesling is picked relatively early in order to preserve its citrusy, mineral core. The fruit is gently exposed with a light leaf pluck, and picked when there is colour and flavour development. It has a simple winery regime: following whole bunch pressing, pressings are treated oxidatively, fined, then blended back with the free run. The wine is cool fermented, then bottled.

#### AROMA AND PALATE

A luminous pale bright gold with vibrant green flashes. Very intense, pure flavours crisply energise the palate. Cool edged, it has a cleansing citrusy succulence that kicks though into its fine, lingering finish. Finishes just off dry at 9.5g/l.

#### CELLARING

Designed for immediate enjoyment, but can be enjoyed for decades to come.

# CENTRAL OTAGO HANDCRAFTED WINES