



## BENDIGO SINGLE VINEYARD RED SHED 2018 RIESLING

*The Red Shed Riesling is sourced from a the most gravelly part of our Red Shed vineyard. It has vibrant, clean cut Riesling characters in a medium, mineral style.*

### SINGLE VINEYARD RANGE

Drawing from Gibston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

### 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 30's 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 is no questioning its generosity and ripeness. It was a frenetic growing season that required vigilance and attention - but one that has produced diverse, quality wines full of expression.

### VINEYARD

First 15 rows, Red Shed vineyard, Bendigo (230m above sea level); an area dominated by glacial outwash.

### WINEMAKING DETAILS

The Riesling is picked 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: whole bunch pressing, and free run only used. The wine is given a cool, natural yeast ferment, then bottled.

### AROMA AND PALATE

A luminous pale bright gold with vibrant green flashes. The wine features exudes white blossom and citrus aromatics with a saline edge. Concentrated and fresh, the wine moves into a citrus rind - like, off dry finish.

### CELLARING

This wine is structured for enjoyment or ageing - between 10 and 20 years.

## CENTRAL OTAGO HANDCRAFTED WINES

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### HARVEST DETAILS

#### CLONE

GM110

#### VINEYARD

Red Shed, Bendigo

#### SOIL

Alluvial gravel over loess

#### HARVEST DATE

16/03/2018

#### BRIX

21.9

#### TITRATABLE ACIDITY

7.80 g/l

#### PH

2.97

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### WINE ANALYSIS

#### ALCOHOL

12.0%

#### RESIDUAL SUGAR

15 g/l

#### TITRATABLE ACIDITY

7.70 g/l

#### PH

2.85