

## Rockburn Tigermoth Riesling 2013

**Date Bottled:** 2<sup>nd</sup> September 2013

**Quantity Bottled:** 300 cases

### **TASTING NOTES**

This medium-sweet Riesling, inspired by the Spätlese wines of Germany, is produced from our Parkburn (Cromwell Basin) Vineyard. Apricots and mandarin juice dominate the nose of this wine in its youth, and the palate is filled with lively notes of tangerine and lime.

The immaculately balanced rich sweetness and fine acidity are brought to completion by a very long and cleansing finish.

Easily enjoyed as an aperitif, or with long lunches, cheese, white meat or delicate seafood dishes, this wine will continue to evolve over the next decade.

### **VITICULTURE**

<b>Grape Variety &amp; Clone:</b>	Riesling Gm 110 & 118
<b>Training and Trellis:</b>	Vertical Shoot Position (VSP)
<b>Soils:</b>	10-15 cm loam over river gravel
<b>Vineyard Location:</b>	Parkburn (Cromwell Basin)
<b>Climate Comment:</b>	Beautiful sunny warm season, some rain/snow events in January
<b>Vintage Climate:</b>	Settled, a few rain or frost events, short.
<b>Harvest Date:</b>	9 <sup>th</sup> April 2013
<b>Viticulturist Comment:</b>	A cool but intense season, spring frosts reducing overall yields.

### **WINEMAKING**

<b>Winemaker:</b>	Malcolm Rees-Francis
<b>Fermentation:</b>	Fermented in stainless steel at ~15°C to retain aromatics and finesse. Stopped at its point of sugar/acid balance then racked, stabilized, filtered and bottled
<b>Alcohol:</b>	9.5%
<b>Titrateable Acidity:</b>	9.2 g/L
<b>Residual Sugar:</b>	61.4 g/L
<b>pH level:</b>	2.87
<b>Vintage Comment:</b>	Another great year to push for a Spätlese style of expression from this site.

