



DOMAIN ROAD

Vineyard

Duffers Creek Riesling 2022

A 10-million-year old lake bed provides the mineral-rich 'pipe clay' soil on which the Riesling vines thrive. Exposed by the 19th century gold miners working in the valleys around Bannockburn, the unique soil combines with the micro-climate to provide perfect grape growing conditions.

The wine takes its name from a small creek tucked away in the Bannockburn hills which flows down into the valley. An old stone cottage surrounded by towering poplars gives a glimpse of life as it was lived in gold-fever times. Nowadays, the cottage has been renovated and has provided the backdrop to many happy Crosbie family camping holidays.

The Wine

The fruit for our Duffers Creek Riesling was 100% hand harvested from the Domain Road Vineyard on 19th April 2022. The fruit was whole bunch pressed to a stainless steel tank for cold settling for two days. The juice was then racked and inoculated with selected wine yeast. The cool fermentation was stopped to retain an off dry sweetness level.

Pale lemon in colour our Duffers Creek Riesling delivers aromas of lime blossom and zest, honeysuckle, passionfruit, apricot, greengage and a hint of beeswax on the nose. These fragrant aromas are complimented by luscious melon, apricot and mandarin on the palate. An off-dry style wine with good mid palate weight and a long delicious finish.

A softer, more mellow and richer wine than our dry Riesling it provides an interesting contrast in styles.

Food match: Thai green curry or caramelised onion tart.

Variety	100% Riesling
Appellation	Central Otago
Sub Region	Bannockburn
Vineyard	Domain Road
Harvested at	7th - 9th April 2022
Alcohol	14.5%
Residual Sugar	Nil
pH	3.42
TA	5.2g/L

