



Duffers Creek Riesling 2011

A 10-million year old lake bed provides the mineral-rich 'pipe clay' soil on which the Riesling vines thrive. Exposed by 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 a happy family holiday.

The Wine

Harvested in April 2011 and whole bunch pressed, the juice was fermented in stainless steel to retain its characteristic fruitiness. Fermentation was halted in order to retain an off-dry level of residual sugar.

Imbued with aromas of lemon, limes and hints of honeysuckle, this off-dry Riesling shows intense citrus flavours of lemon and grapefruit, together with well-balanced acidity and a long, lingering finish.

Variety	100% Riesling
Appellation	Central Otago
Sub Region	Bannockburn
pH	3.0
TA	7.9g/L
Residual Sugar	14.1g/L
Alcohol	12%

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