



Duffers Creek Riesling 2013

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 happy family camping holidays.

The Wine

Hand harvested on 27th April 2013 the fruit was whole bunch pressed. The juice was then inoculated with wine yeast to undergo fermentation in a stainless steel tank. The fermentation was stopped to retain around 19g/L residual sugar.

Pale straw in colour our Duffers Creek Riesling provides aromas of apricot, lemon and grapefruit on the nose with just a hint of honey. Stonefruit, honey and citrus predominate on the palate. An off-dry style wine with balanced acidity, lovely purity of fruit and a long mineral finish.

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

Variety	100% Riesling
Appellation	Central Otago
Sub Region	Bannockburn
рН	2.97
TA	8.09g/L
Harvested at	April 2013
Residual Sugar	19g/L
Alcohol	12%

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