



DOMAIN ROAD

vineyard

Duffers Creek Riesling 2018

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 25th March 2018. The fruit was whole bunch pressed to a stainless steel tank for cold settling for two days before undergoing fermentation. The juice was then racked and inoculated with selected wine yeast. The cool fermentation was stopped to retain an off dry sweetness level.

Pale straw in colour our Duffers Creek Riesling delivers aromas of orange blossom, grapefruit, melon and apricot on the nose. These fragrant aromas are complimented by orange, mandarin, pear, grapefruit and lemon on the palate. An off-dry style wine with mid palate minerality, balanced crisp acidity 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

Variety	100% Riesling
Appellation	Central Otago
Sub Region	Bannockburn
Vineyards	Domain Road
pH	2.87
TA	8.34g/L
Harvested	March 2018
Residual Sugar	20g/L
Alcohol	12.5%

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