



## Duffers Creek Riesling 2015

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 1st and 2nd April 2015 the fruit was whole bunch pressed before undergoing fermentation in a stainless steel fermenter. The fermentation was stopped to retain around 20g/L residual sugar.

Pale straw in colour our Duffers Creek Riesling provides fragrant aromas of apricot, melon, mandarin and lemon and lime on the nose. Sweet citrus flavours, along with tangerine and mandarin and honey predominate on the palate. An off-dry style wine with balanced acidity and a lingering finish.

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

Favourite match; Thai Green Curry

Variety	100% Riesling
Appellation	Central Otago
Sub Region	Bannockburn
Vineyard	Domain Road
рН	2.86
TA	9.27g/L
Harvested	1st & 2nd April 2015
Harvest Brix	20.5
Residual Sugar	20.3g/L
Alcohol	12%

## Domain Road Vineyard

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