



## Duffers Creek Riesling 2016

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

Hand harvested between March 31st and 7th April 2016. The fruit was de-stemmed and crushed before pressing and 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 aromas of apricot, lemon, lime, mandarin and nectarine on the nose. Mandarin, lemon, white peach apricot and a touch of pink grapefruit show on the palate. An off-dry style wine with balanced acidity and a lingering crisp clean 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 & Defiance
 рН	2.86
 TA	8.81g/L
 Harvested	March / April 2016
 Residual Sugar	20.5g/L
 Alcohol	10.5%

## Domain Road Vineyard

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