



## Duffers Creek Riesling 2014

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 16th April 2014 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 orange blossom, mandarin and lime on the nose with hints of apricot and melon. Citrus flavours, pineapple 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
рН	2.89
TA	7.5g/L
Harvested at	April 2014
Residual Sugar	20g/L
Alcohol	10.5%

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