



PROPHET'S ROCK

Technical Notes

2008

**Prophet's Rock
Dry Riesling
Central Otago**

Harvest Date: 14th of April 2008

Blend: 100% Riesling

Quantity Produced: 968 (6-bottle) cases

Alcohol: 11.2%

pH: 3.15

TA: 8.0 grams/litre

Residual Sugar: 9 grams/litre

Vineyard Notes: The grapes were sourced from our Pisa Vineyard. This site features warm free draining soils featuring schist and alluvial river stones over sandy gravels. Extensive canopy and crop management was carried out during the growing season to ensure the grapes attained full physiological ripeness with great concentration, aromatics and flavour.

Vintage 2008 Notes: The 2008 season was typified by an early start followed by a long warm summer and dry cool Autumn allowing extended ripening and full aromatic expression with great concentration. The grapes were picked in mid April..

Vinification Notes: The grapes for this wine were handpicked and field sorted, once at the winery the fruit was 100% whole-bunch pressed to retain maximum aromatics and freshness. The wine was fermented using only indigenous ('wild') yeast in multiple small lots. Once fermentation was completed the wine was matured on its yeast lees prior to bottling in November. The wine was bottled under premium quality cork.

Wine notes: White gold in colour the Prophet's Rock 2008 displays floral and citrus aromas and flavours with a strong underlying minerality. These aromas are echoed on the concentrated, crisp and lingering palate. The freshness and aromatics make this a great food wine which will harmonize with a diverse range of fish, seafood, salads and white meats. Fantastic acid structure and concentration mean that this wine will also reward careful cellaring for those with patience over the next 4-8 years

Summary tasting note: Wonderful aromatics, rich, complex, fresh, sheer pleasure and fine illustration of what Riesling in Central Otago is capable of.