



BANNOCK BRAE ESTATE “Goldfields” Dry Riesling

TASTING NOTES - 2007 Vintage

Our 2007 Bannock Brae Estate “Goldfields” Riesling seeks to replicate the old Germanic style of Riesling production. Effectively, the wine has never seen stainless steel – it was barrel fermented in old French oak, then barrel matured on the lees with lees stirring, then bottled, reminding us of the wine of 150 years ago. To the best of our knowledge, we and Cloudy Bay are the only producers in Australasia who craft Riesling in this style.

As a result of this production process, we get a wine in which the steely and flinty minerality of the fruit shows through while the fruit forwardness of most New Zealand Rieslings is subdued. The wine is distinctly dry (around 5 g/L residual sugar) with a firm acid spine, which speaks of a long ageing potential of up to 8 – 10 years. With partial malo-lactic fermentation, there is still some “green apple” character along with citrus overtones. With age, we expect the subtle honey characters to increase, possibly along with some interesting “kerosene” notes.

Although certainly enjoyable now, we are sure that this wine will continue to reward the patient drinker for years to come!