



BANNOCK BRAE ESTATE “Goldfields” Dry Riesling

TASTING NOTES - 2008 Vintage

Our 2008 Bannock Brae Estate “Goldfields” Riesling is a little “different”, and 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 200 years ago. To the best of our knowledge, we are the only producers in Australasia, and possibly the Southern Hemisphere, 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 6 g/L residual sugar) with a firm acid spine, which speaks of a long ageing potential of up to 8 – 10 years. With minimal malo-lactic fermentation, there is a distinct Granny Smith apple character along with citrus overtones. Also, the wine boasts honey flavours which will continue to develop with age 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!