

Chasing Harvest

New Zealand, Central Otago Dry Riesling 2010

Appellation:	Central Otago
Sub-region:	Cromwell Basin Bannockburn and Gibbston Valley
Cases Produced:	63 cases
Bottling Date:	April 1, 2011
Alcohol:	12.5%
pH:	3.18
TA:	7.1

THE WINE

Although Pinot Noir receives most of the attention in this most southern locale in the wine world, the Riesling here may be one of the most characterful found anywhere in the world. And, this wine is a fine example. It expresses aromas of white peach, melon, dried apricots, white flowers, and mineral notes with crisp acidity and a dry finish.

A great cheese pairing wine that works well with rich and buttery cheeses. Very versatile it also works great with shellfish and lightly sauced fishes, sausages and charcuterie, and a classic pairing with Thanksgiving turkey. Cheers!

THE VINEYARDS

The wine is a marriage of two vineyards located within two Central Otago sub-regions. The Gibbston Valley vineyard has medium to heavy loess soils with a high mineral content, over schist based alluvial gravels, with a gentle north-facing slope. The Felton Road vineyard is predominantly a dense clay loam over gravels. The vineyard gently slopes with a northwest exposure.

THE VINTAGE

The season started slowly after a cool and wet winter. Excellent weather returned during flowering resulting with perfect crop loads. January was cool and wet, but February and March balanced this with warm and very dry weather. The fruit was delicious and ripe when harvesting began first in the Felton Road vineyard. The Gibbston Valley vineyard, a cooler site, was harvested a solid three weeks later.

WINEMAKER'S NOTES:

Riesling has always been for me pure passion. Refined and elegant, it has the ability to age with grace for more than a generation. Having experienced it before in New Zealand and with the opportunity to work with famed winemaker Heinz Schneider in the Middle Mosel in Germany, I was eager to make a wine from this varietal.

The Riesling grapes were from two vineyards located in Central Otago, one along the famed Felton Road located in Bannockburn, the other was from the very cool Gibbston valley. Although, I received a few looks from fellow winemakers I was eager to use a few old world techniques along with a few modern approaches.

The grapes were hand sorted and then gently pressed whole cluster utilizing a long press cycle. The Felton Road vineyard grapes were rich and intensely flavored. This lot I used some of my German experiences and let the juice settle and oxidize before being racked to neutral French oak barrels for a long cool fermentation. The second lot although sorted and pressed in a similar fashion was protected from oxidation to preserve some of its varietal intensity. Fermented again cool, this batch was split between tank and barrel. Tasting and monitoring the barrels constantly I decided to have the wines complete the alcoholic fermentation without leaving any residual sugar in the wine for a perfectly balanced dry Riesling.

Carefully blended the wine remained in both tank and barrel aging 'sur lie' for nearly 11 months. It was carefully racked and bottled.

ABOUT US

Chasing Harvest is a boutique wine company that was created by husband and wife team, Michael Kush and Jennifer Kingen Kush. With only passports and backpacks, a passion for adventure, travel, and wine inspired us to 'chase harvest' across five continents, eight countries, and 18 vintages. We used our experiences of the world's greatest wine regions to handcraft this limited edition wine.

Thank you for your interest in our wine and visit chasingharvest.com to follow our journey and learn more about other wines and next stop: Portugal.

