

# Riesling

2023 | BANNOCKBURN

mora  
CENTRAL OTAGO

Bright  
Mandarin  
Silken

## Vintage Notes

Shoot growth was slow to start due to a colder than usual spring season with many frosty nights, creating a prolonged flowering period. This was followed by a hot, dry summer over a 6 - 7 week period, so in turn the berries within the bunch caught up to create even ripeness within the bunches. Autumn brought some rain; however, our canopies were open to sunlight and airflow, and the fruit quality was excellent.

## Winemakers Notes

The Mora Riesling 2023 opens with an enchanting bouquet of floral blossoms, bright preserved lemon and zesty mandarin. On the palate, it reveals a remarkable texture reminiscent of lemon meringue, harmonising beautifully with crisp red apple acidity. The wine showcases excellent concentration, delivering layers of waxy richness and tangy preserved lemon. Its balanced structure makes this an expression of elegance and depth.

## Technical Notes

Composition: 100% Riesling

Vineyard: Felton Terraces

Row Orientation: East-West

Soil: Young alluvial, schist-based sandy silt and loams overlaying schist rock

Elevation: 240m

Trellis system and pruning: VSP, spur

## Vinification

Hand picked in the cool morning and whole bunch pressed to stainless steel. Cold settled for 48 hours, then racked cleanly to tank. Fermented slowly to build texture, the ferment was stopped at great balance of sugar and acidity. Left to age for a few months on lees before racking, stabilising and bottling.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Vegan	Alc	pH	Residual Sugar
<i>Felton Terraces</i>	<i>27 April 2023</i>	<i>6 September 2023</i>	<i>113 x 96 cases</i>	<i>Yes</i>	<i>10%</i>	<i>2.8</i>	<i>50 g/l</i>

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*Central Otago Interludes*

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