

2015 TWELFTH NIGHT RIESLING

Region: Central Otago, New Zealand

Sub-region: Locharburn

Winemaking Notes:

The 2015 Twelfth Night Riesling was made from sustainably grown grapes from the Cromwel Basin of Central Otago and hand harvested at full maturity.

The low yields and a long, gentle whole-bunch press yielded a concentration of flavors and texture to the wine. The wine was fermented between 15-20°C and

stopped naturally at 8.9g of residual sugar before being aged on the lees for 5 months.

pH	2.98
Residual Sugar	8.9 g/L
Alcohol	12.2%
Acidity	10 g/L

Tasting Notes:

This Riesling wine has expressive aromas of melon, lime and white flowers with citrus on the palate and a mineral finish.

Food Pairing:

Serve with seafood, aromatic Thai curry, seared citrus scallops or roasted pork tenderloin but most of all pair it with good friends and great times.



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