

## Riesling 2003

**Producer:** Cairnmuir Road Winery Ltd  
**Winemaker:** Steve Davies

### Information

<u>Brix</u>	22
<u>Residual Sugar</u>	14 g/l
<u>Titrateable Acidity</u>	7.6 g/l
<u>Alcohol</u>	12.5
<u>Harvest Dates</u>	24, 29 & 30 April 2003

### Viticulture and Winemaking

Carrick Riesling is grown on the Arthur Lot 8 Vineyard on the Cairnmuir Terraces at Bannockburn. The fruit is the last to come into the winery, still at relatively low brix, with crisp acidity. While most of the wine is fermented to dry, a parcel is stop fermented retaining natural sugars, and blended back to the main tank. This allows us to achieve a balance of acid and natural fruit sweetness

### Tasting Notes

Aromatically the wine exhibits orange blossom and honeysuckle and crisp citrus flavours – limes, lemon, and mandarin. These flavours continue on the palate, with the citrus fruit and crisp acid combining to provide good structure and balance. The wine has good length and a clean, minerally finish.

# ***CARRICK RIESLING 2003***

## *AWARDS*

**Starwine International Wine Competition 2004 - Silver Medal**

**Air New Zealand Wine Awards 2003 – Silver Medal**

## *REVIEWS*

Punchy, richly varietal wine with fresh, lifted lemon/lime aromas. Gently sweet style (14 grams/litre residual sugar) with tight, minerally notes and impressive delicacy, structure and length.

☆☆☆☆

**CUISINE Magazine May 2004**

Pungent, musky aromas of crushed stone, ginger, cinnamon and petrol, Supple but quite dry, with bracing flavors of quinine, ginger and stone. Firm edged and very dry on the finish, with sneaky persistence and a nutty nuance. 90 Points

**Stephen Tanzer, Stephen Tanzer's International Wine Cellar Sept/Oct 2005**

“A wine with a firm acidity but balanced with floral style fruit and a good structure. Light to medium bodied, a good aperitif”

**TIZ WINE Sept 2003 New Release Tasting**

The punchy, richly varietal 2003 vintage has fresh, lifted lemon/lime aromas. A gently sweet style, it has tight minerally notes and impressive delicacy, structure & length. ★★★★★

**Michael Cooper's Wine Buyer's Guide 2005**

A delicious 2003 (spot on in every way)...

**Matthew Jukes, Report from New Zealand, March 2005**

Shows impeccable balance and grace, with lovely apple, white peach and stony mineral aromas and flavours gliding smoothly over a tart frame. Stylish and seamless, it should get better in the bottle. Drink now through 2010. 90/100

**Wine Spectator Online**