## **Twelfth Night 2014 Riesling**

Region: Central Otago, New Zealand Sub-region: Locharburn

## Winemaking Notes:

The 2014 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 8.5g of residual sugar before being aged on the lees for 5 months.

рН	2.95
<b>Residual Sugar</b>	8.5 g/L
Alcohol	12.2%
Acidity	9.6 g/L

## **Tasting Notes:**

The wine is intense and complex on the nose with aromas of citrus and white flowers with nectarine and grapefruit on the palate and a mineral finish. The bright acidity and off-dry style pairs well with a wide variety of flavors.

## **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.

Antony Worch, Winemaker

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