



Launched in 2004, Locharburn is a Central Otago venture realising the dream of owners Chris and Jenny Hill. The family vineyard is planted on terraces near the top of Lake Dunstan in Cromwell Basin. It bears the name of the stream their vines and home overlook. All Locharburn wines are crafted from grapes grown on this fully sustainable, single vineyard. These character full wines express the unique microclimate of the Locharburn vineyard, along with the passion and hands-on care that go into their making.

LOCHARBURN CENTRAL OTAGO RIESLING 2013

Pure, pristine and delightful, the bouquet shows floral, lemon zest, stone fruit and a hint of flinty notes. Off-dry to taste, bold and up-front flavours of lemon and lime burst on the palate, showing depth and concentration, leading to a fabulous, mouth-watering nutty and mineral finish.

VITICULTURE

At Locharburn, we believe careful canopy management is essential for producing high quality fruit. We maintain two cordons per vine, spur pruned to limit bud numbers, early season shoot thinning, leaf plucking around the fruit zone and careful management of irrigation. Fruit thinning after flowering enable us to achieve desired yields and optimum fruit quality. Harvest is by hand and usually runs from early April to early May.

WINEMAKING

The fruit was hand picked and then whole-bunch and settled overnight before it was fermented at 15 to 17° C to retain its freshness and intensity. After three weeks fermentation, the wine was held on fine yeast lees for two months to add richness and complexity. Once the yeast lees settled out, the wine was racked and prepared for bottling.

TECHNICAL INFORMATION

Clones:	239-10
Vine Age:	6 years
Soil:	Sandy loam, light, free draining
Rainfall:	220-300 mm per year
Elevation:	260 metres above sea level
Harvested:	April 2013
Brix at Harvest:	22 Brix
Residual Sugar:	18 grams per litre
Titrateable Acidity:	8 grams per litre
Alcohol:	12%
Bottled:	November 2013
Package:	12 x 750 ml

