



# Mount Edward, Riesling, Central Otago, New Zealand, 2024

## PRODUCER PROFILE

There are many characters in New Zealand winemaking and one of the largest is Duncan Forsyth.

Maverick or genius, planting vines in the cold of Otago takes some nerve. These vineyards are on the edge of what is possible, the climate is so marginal. With a biodynamic approach and the reassuring chaos of a smallholding full of pigs and chickens the wines, especially the exquisite Riesling, win awards and praise worldwide proving that we should all try to be little bit different.

## VITICULTURE

Soils are fine loess over schist gravels on both sites, cropped at an average of 7t/ha. Harvested mid april at an average brix of 22.

## WINEMAKING

Whole bunch pressed, fermentation in a mixture stainless steel barrels and tanks, using wild yeast and minimal temperature control, aged on the fine less for 3 months.

## TASTING NOTE

A vibrant nose of apple blossom and orange zest with just a hint of ginger leads to a bracingly fresh palate of apple and lime. With surprising weight and texture, this clean, linear Riesling is a delightful shock to the palate with real purity and eternal finish.

## FOOD MATCHING

The perfect pairing for some spicy Indian food.



Product code: 1329

## TECHNICAL DETAILS

### Varieties:

Riesling 100%

### Features:

Vegetarian

Vegan

Biodynamic

Producer works organically

**ABV:** 12%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

No oak ageing

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