



ROCKBURN TIGERMOTH RIESLING 2024



Meticulously grown in the stunning Parkburn region of Central Otago. With a lower alcohol of 10%, this exquisite medium-sweet Riesling pays homage to the renowned Spätlese wines of Germany, while showcasing the unique terroir of our cherished Parkburn Vineyard.

Prepare your senses for a harmonious symphony of flavors as the richness of balanced sweetness and the gentle embrace of fine acidity dance upon your palate. Immaculately crafted, this Riesling strikes the perfect equilibrium, showcasing a seamless fusion of indulgent sweetness and crisp vibrancy.

BOUQUET

Lemon, lime, and mandarin juice dominate the nose.

PALATE

Lively notes of tangerine and lime, fine minerality and lacy acidity. Impeccable balance and tension.

FOOD

Easily enjoyed as an aperitif, or with long lunches, cheese, or spicy dishes, this wine will continue to evolve over many decades.

Alcohol:	8.0%
Titrateable Acidity:	10.0g/L
Residual Sugar:	59 g/L
pH level:	2.85

VITICULTURE

Grape Variety:	100% Riesling Gm 110 & 118
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	10-15 cm loam over river grave
Climate Comment:	Warm and early spring, cool summer
Vintage Climate:	Early, mild, some rain events
Harvest Date:	3rd April 2024

Viticulturist Comment: Clean fruit, high yielding.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Fermented in stainless steel at ~16°C to retain aromatics and finesse. Stopped at its point of sugar/acid balance then racked, filtered and bottled

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode	9421902445132
Case Barcode	09421902445576
Lot Number	LTMRG24