

# NZ Rieslings



**98** ★★★★★  
**2008 Felton Road Block 1 Riesling, Central Otago, A\$48/NZ\$37**  
 This is one of NZ's more expensive rieslings. Sweeter and more intense than Felton Road's regular riesling label, the wine achieves exquisite tension between sweetness and mouth-watering acidity. Mineral, citrus/lime and floral flavours with hints of riper tree fruit. Pure and powerful. At a recent vertical tasting of every Block 1 Riesling made, it was clear to all present that this is particularly age-worthy wine – especially since screwcaps were introduced.



**96** ★★★★★  
**2007 Pegasus Bay Aria Late Picked Riesling, Waipara, A\$55/NZ\$37**  
 Windy conditions during flowering reduced the riesling crop to uneconomic levels, although flavour concentration and natural acidity levels were boosted as a result. The fruit was hand-picked by making several passes through the vineyard, choosing bunches with at least 30-per-cent shrivelled berries. Luscious honeyed botrytis influence goes head-to-head with a strong lime/citrus character. The result is a very exciting mix of both, underpinned by exquisite acidity.



**96** ★★★★★  
**2007 Amisfield Lowburn Terrace Riesling, Central Otago, A\$46/NZ\$35**  
 From a very stony, low-yielding site in the Lowburn Terrace area of Central Otago. The grapes were selectively picked relatively early in the season and the fermentation was stopped to produce a moderately sweet wine with a low alcohol of only 7.5 per cent. Delicately luscious wine with a great array of ripe stone fruit flavours – predominantly apricot and nectarine. Very succulent but with a beautiful backbone of ripe acidity. An unusual, distinctive and impressive Central Otago wine.



**95** ★★★★★  
**2008 Blackenbrook Vineyard Riesling, Nelson, NZ\$23**  
 Blackenbrook is Nelson's most rapidly ascending star. The warm 2008 vintage produced the earliest harvest ever from Blackenbrook's riesling vineyard. Grapes were hand-picked and sorted before being whole-bunch pressed and fermented in stainless steel. The fermentation was stopped to retain 10 grams per litre of residual sugar. Intense and vibrant with strong lime/citrus and mineral flavours, great purity and fine acidity. Made in a medium-dry style, the wine achieves real tension between acidity and sweetness.



**96** ★★★★★  
**2008 Mt Difficulty Single Vineyard Long Gully Late Harvest Riesling, Central Otago, A\$46/NZ\$35**  
 Mt Difficulty have been making this single-vineyard wine in tiny lots since 2001 but selling it exclusively from their cellar door. It's still made in small quantities but is now available to a wider market. Hand-picked in two lots with very little botrytis influence. It's a sweeter, weightier version of the Target Gully with perhaps riper stone fruit and subtle spice flavours. Pure, delicate and yet powerful with restrained succulence. Residual sugar is 75 grams per litre but low pH makes the wine seem drier than expected.



**95** ★★★★★  
**2008 Craggy Range Glasnevin Gravels Vineyard Riesling, Waipara, A\$34/NZ\$26**  
 Made from grapes grown in the large and meticulously maintained vineyard of Pernod Ricard, a source of many fine rieslings, under their own Camshorn label. It's hard to imagine Waipara riesling getting much better than this. The wine has weighty apricot, citrus, spice and white rose flavours with an ethereal texture and finish that seems to linger forever. The sweetness and acidity are perfectly matched. Very seductive riesling.