

## Order Form

Personal Details	
Name:	
Street (Delivery) Address	
Town/City	
Country	
Phone:	Post Code:
Email:	

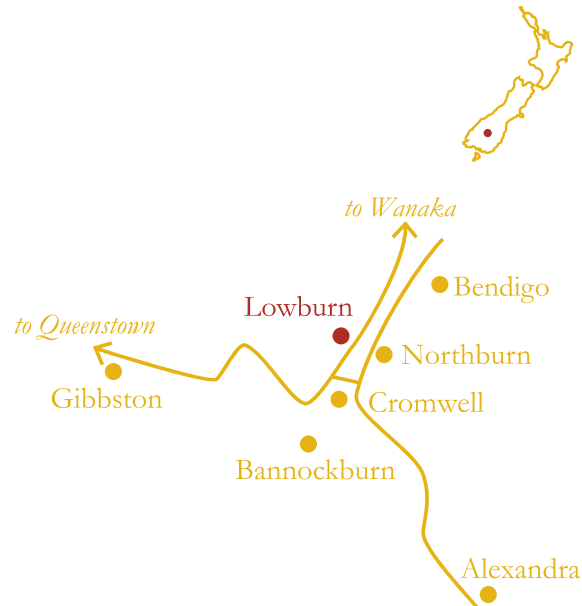
Wine Selection (Prices are in \$NZ incl. GST.)			
Wine	Bottle Price	No. of Bottles	\$ Total
Lowburn	\$28.00		
Twilight (limit 6)	\$28.00		
Lowburn Magnum (limit 1)	\$75.00		
Freight (\$10 per doz around NZ, offshore please enquire)			
Grand Total \$			

Payment Method			
<input type="checkbox"/> Visa	<input type="checkbox"/> Mastercard	<input type="checkbox"/> EFT	<input type="checkbox"/> Cheque
Card No.			
Expiry Date	Name on Card		
Signature			

P. (+64) 3 445 4934  
M. (+64) 27 713 9663  
F. (+64) 3 445 4936  
E. [wines@auburnwines.com](mailto:wines@auburnwines.com)  
[www.auburnwines.com](http://www.auburnwines.com)

Auburn Wines Ltd  
Brewery Creek  
PO Box 313  
Cromwell 9342  
New Zealand

## Central Otago Subregion Key



**Gibbston** – Cool with more rainfall than its neighbours (600mm MAR). Higher altitude sites on loess soils over alluvium.

**Bannockburn** – Dry (320mm MAR) and hot, intensively planted with varying depths of loess over schist rock and gravel.

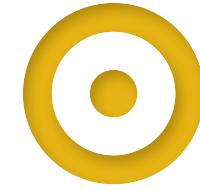
**Cromwell** – Moderate rainfall (400mm MAR). More daylight hours, more exposed, susceptible to frost and located on heavier alluvial soils.

**Lowburn** – Moderate rainfall (380mm MAR) and quite warm with soils a little heavier; loess over schist gravels.

**Northburn** – Slight western aspect and low-moderate rainfall (360mm MAR). Loess soils over gravels.

**Bendigo** – The youngest region with a low-moderate rainfall (360mm MAR). Located in a heat trap with a mixture of clays and loess over schist gravels.

**Alexandra** – The most southern region with the lowest rainfall (270mm MAR). Highly susceptible to frost, with sandy, alluvial soils.



# AUBURN

— central otago —

## RIESLING SELECTION 2009

Dear Friends,

As I sit on the deck at home writing the inaugural mailer for Auburn, a light shower has passed through and the air is laced with an arresting energy. Picture this: a desert landscape with no rain for over a month. The windiest November in memory has led to the very dust of this landscape infused with its own aromas. The wild thyme on nearby slopes, dried out, crushed blossoms, thriving rosemary bushes, sweet briar, the minerality of weathered schist rock and so much more. They all contribute to an air-borne mixture trapped on the ground, begging for release.

Tonight, liberation occurred. On twilight, with the gentle patter of rain on tin roof, as if the backdrop of dramatic mountains and valleys wasn't enough, the atmosphere became truly intoxicating. Such is the nature of this bewitching place.

Andrew, David and I embarked on this adventure a year ago; three friends with a mutual love, appreciation and now devotion to Riesling. We expressly resolved to focus solely on Riesling, a grape variety with wondrous versatility and adaptability. Heralded as the Spirit of the Earth – the fingerprint of the vineyard – Riesling has the uncanny ability to coax individuality and unique expression from its chosen, planted site, whether it be heavier clay soils, wind-blown loess or

weathered schist gravels. Coupled with a climate of warm days and cool nights with the lowest rainfall in New Zealand, Riesling has found a home in Central Otago.

Our philosophy is simple – to express site. As our experience and portfolio grows, we hope to eventually have a Riesling from each subregion of Central Otago. We endeavour to carry out the viticulture ourselves, sourcing fruit from special pockets of land and steadfastly limiting production to just a hundred dozen bottles of each wine – usually much, much less. This is a labour of love, something that we're all very passionate about and a journey that we're very excited to be sharing with a small group of fellow Riesling enthusiasts.

Cheers and good health,

Max



## Tasting Notes

### 2009 Auburn Lowburn Riesling

Sourced from 16yo vines in the subregion of Lowburn. Clean fruit, no botrytis, gently whole-bunch pressed. Lightly settled in tank, racked off solids and fermented cool. Bottled October 2009. Alcohol 9.0%, pH 3.03, TA 8.2g/L, RS 31g/L. Production 760 bottles.

Floral and fruit-driven, particularly apricot/peach and lemon/lime. The palate echoes the nose, with a taut, youthful backbone of acidity that complements the residual sweetness. Finely textured, the structure leads to a long, precise finish. It will take six months in bottle before this wine truly integrates and from then, enjoy and cellar at your leisure.

### 2009 Auburn Twilight Riesling

Sourced from 16yo vines in the subregion of Lowburn. Combination of clean and botrytis fruit, gently whole-bunch pressed and returned to press to soak overnight. Lightly settled in tank, racked off solids and fermented very cool. Bottled October 2009. Alcohol 10.0%, pH 3.21, TA 7.7g/L, RS 28g/L. Production 242 bottles.

Aromatic and lifted, there is a combination of stonefruit and citrus on the nose, leading to exotic spice notes. Lots of viscosity and honey notes, finishing surprisingly dry. This is an interesting wine, an example of a spatlese trocken (fruit harvested sweet, made dry) that we initially planned as a dessert wine, but the microbes had other ideas. This is not a stereotypical Riesling and a wine that we will only make in certain years. Best enjoyed as an aperitif or even with roast pork.