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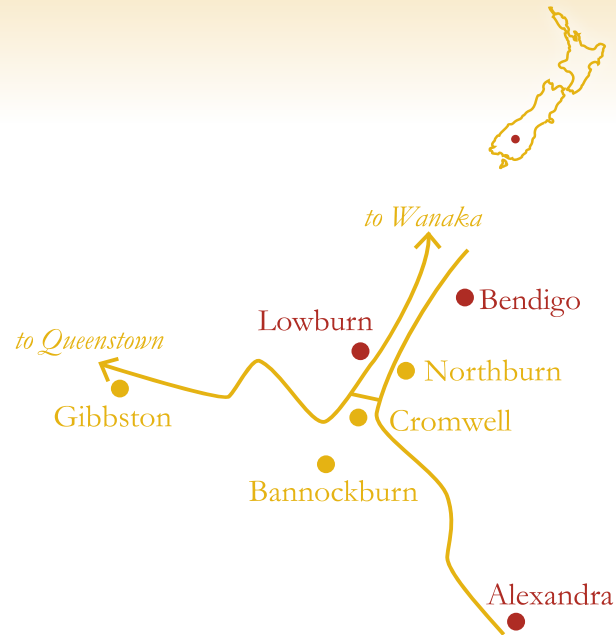
Wine Selection (Prices are in \$NZ incl. GST.)			
Wine	Per Bottle	Quantity	\$ Total
2010 Lowburn 750mL	\$28		
2010 Alexandra 750mL	\$28		
2010 Aura 750mL	\$28		
2010 Lowburn Magnum	\$70		
2010 Alexandra Magnum	\$70		
Mixed Case (4 x 2010 Lowburn, 4 x 2010 Alexandra, 2 x 2010 Aura, 2 x 2009 Lowburn)	\$310		
Freight (\$10 per doz around NZ, offshore please enquire)			
Grand Total \$			

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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.

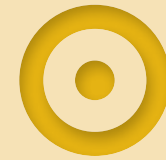
Lowburn – Moderate rainfall (380mm MAR) and quite warm with soils a little heavier; loess over schist gravels.

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

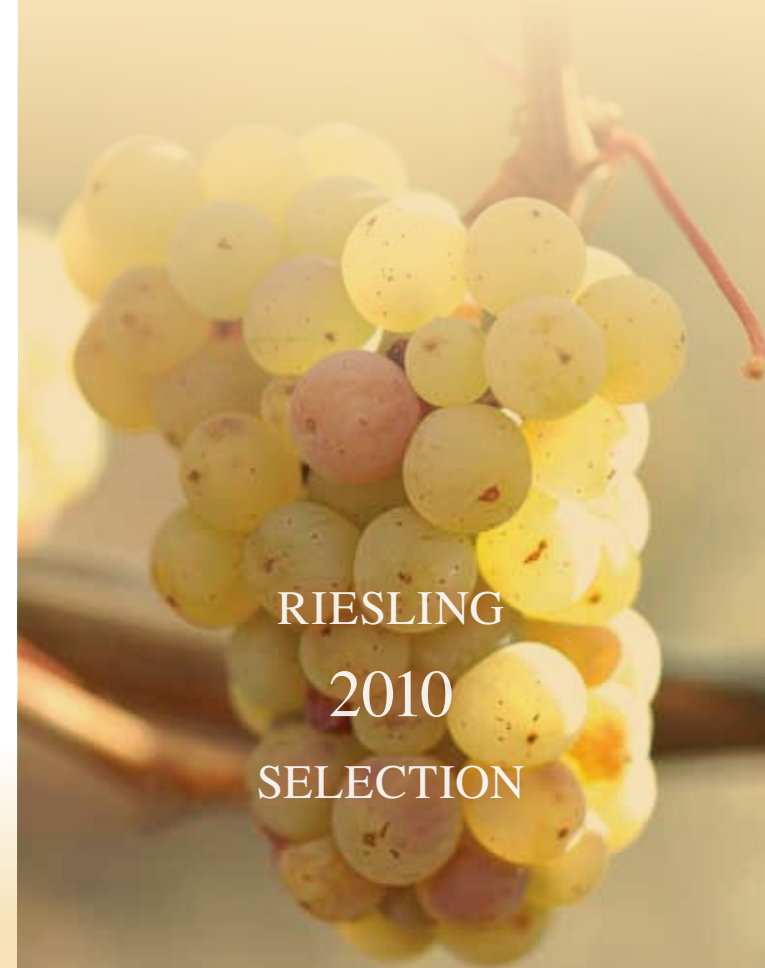
Bendigo – The youngest region with a low-moderate rainfall (360mm MAR). Located in a heat trap with a mixture of clays and loess over schist gravels.

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

www.auburnwines.com



AUBURN
 — central otago —



RIESLING
 2010
 SELECTION



Dear Friends,

It is with great pleasure that we present the berries of our toil, our 2010 Rieslings. If 2009 was a stressful, anxious and exciting vintage, then nothing has changed a year on and I hope this healthy trend continues. We still – and will always – have much to learn, humbly aspiring to crafting true, authentic Rieslings that strike a nerve and speak a sense of place.

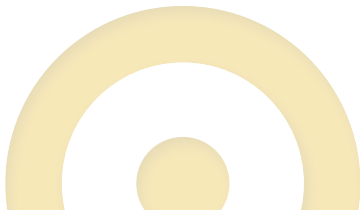
One of the most rewarding parts of this whole journey is the involvement of friends and family. We had a strong international contingent for harvest this year, along with mates that drove ten hours on short notice, comprising a knowledgeable, enthusiastic and fun group who shared in the 2010 Auburn experience. Pictured right is our harvest crew, along with Miro and Kila who provided vigilant pest control for the duration.

Before introducing our latest offerings, a quick word about the vintage. Conditions for the first half of harvest were stellar – cool mornings, warm days and no rain. However, come the last week of April, the rain arrived. All of the pinot noir across the region was in, but the Riesling wasn't quite ready. A window of fine weather opened in the second week of May and, when the flavours were just right, we set about harvesting with vigorous sorting and ruthless quality control in the vineyard. The result saw fruit that was more hydrated, picked slightly riper and this has translated to richer wines than 2009. No better, no worse, just different, something I find comforting. Vintage variation is an excursion into the region and a fingerprint of that year, that season, the lifecycle of that fruit. Stylistically, we leave the judgement to you.

In addition to Lowburn, we now have the further subregional acquisitions of Alexandra and Bendigo. We have chosen to forego naming the Bendigo fruit by its subregion, due to the (intentional) heavy botrytis component from this block, something that can intrude on site individuality. This wine is instead called Aura. All three Rieslings are different and unique, each with their own identity, which I look forward to monitoring as we, and the wines, evolve

Cheers and good health,

Max Marriott
Vigneron



Auburn Reviews

Bob Campbell, MW - Twilight Riesling 2009

"Small production Riesling (242 bottles) from 16 year-old vines in the Lowburn district. Originally selected to be a late-harvest style, the wine appears slightly sweeter than the Lowburn label despite having a tad less residual sugar. Lower acidity and higher alcohol could explain the difference. Intriguing wine with ripe stone fruit, mineral and subtle spicy flavours. Very impressive and distinctive Riesling."

(93/100 - 5 Stars)

Sam Kim, Wine Orbit - Lowburn Riesling 2009

"This is sleek and gorgeous. No botrytised grapes were used in this wine, whole-bunch pressed, lightly settled and fermented at cool temperatures. The nose is bright and pure, displaying lemon, grapefruit and chalky mineral characters. It's refined and delicate on the palate with seductive sweetness (31 g/l) and seamlessly integrated acidity providing both structure and length. A wine to watch! At its best: now to 2015."

(93/100 - 5 Stars)

Jane Skilton, MW - 2009 Selection

"I was impressed by the obvious attention to detail these wines have received; carefully crafted winemaking and very smartly presented... An intriguing and compelling duo from a name to watch with interest."

Michael Cooper - Lowburn Riesling 2009

"Light, lively and lingering, the youthful 2009 vintage is a rare Central Otago wine – only 760 bottles were produced. Harvested from 16 year-old vines and made in a low alcohol (9 percent), medium style (31 grams/litre of residual sugar), it is very tightly structured, with pure, mouth-wateringly crisp lemon and apple flavours, showing excellent vigour and intensity. It's still a baby; open 2012+."

Auburn 2010 Tasting Notes

2010 Auburn Alexandra Riesling

Sourced from 10yo vines in the subregion of Alexandra. Clean fruit, no botrytis, gently whole-bunch pressed. Lightly settled in tank, racked off solids and fermented cool. Bottled October 2010. Alcohol 10.5%, pH 3.00, TA 7.5g/L, RS 45g/L. Production 740 bottles.

Super primary and floral, showing lots of lemon, lime and apple with an intriguing hint of spice. Citrus flavours abound on the palate, with a round, full texture kept lively and buoyant by mouth-watering acidity. Finishing crisp, it's a fresh and pure Riesling that screams Central Otago.

2010 Auburn Lowburn Riesling

Sourced from 17yo 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 2010. Alcohol 10.5%, pH 3.04, TA 7.2g/L, RS 64g/L. Production 746 bottles.

Rich and voluminous, immediately apparent with the shift to yellow spectrum fruit; orange, peach and tangerine. Layers of juicy citrus and stone-fruit unfold, the palate tensioned with intense concentration juxtaposed by spine-tingling acidity. Cleansing, bold and serious, she is a Riesling of the vintage, true to her site.

2010 Auburn Aura Riesling

Sourced from 12yo vines in the subregion of Bendigo. Combination of clean and botrytis fruit, foot-stomped and left to soak overnight, gently whole-bunch pressed, settled in tank, racked off solids and fermented very cool. Bottled October 2010. Alcohol 8.5%, pH 3.14, TA 6.7g/L, RS 104g/L. Production 277 bottles.

A veritable fruit bowl of tropical goodies assail the senses; pineapple, mango, passionfruit, apricot nectar and more. Lush and luxurious, the slippery mouthfeel complements the honeyed fruit with a hint of cinnamon. Underpinned by youthful freshness and verve, make no mistake, this is a sweet wine with big fruit, big acid and big presence – strap in.

