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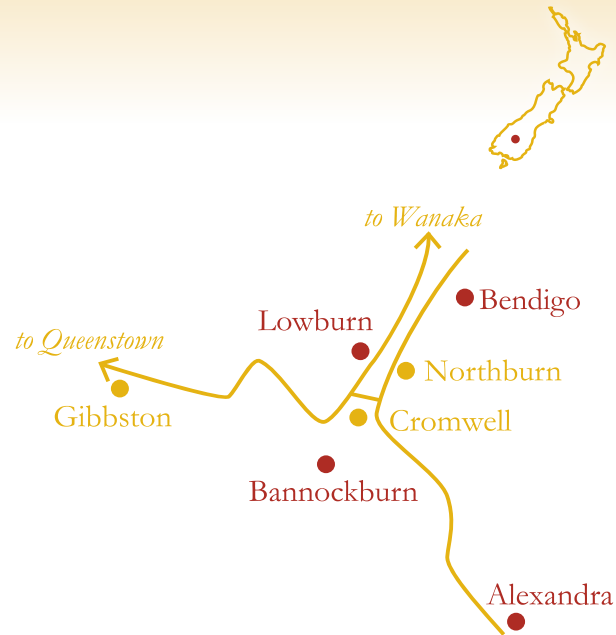
Wine Selection (Prices are in \$NZ incl. GST.)			
Wine	Per Bottle	Quantity	\$ Total
2011 Alexandra 750mL	\$28		
2011 Bannockburn 750mL	\$28		
2011 Bendigo 750mL	\$28		
2011 Lowburn 750mL	\$28		
2011 Magnum <input type="checkbox"/> AL <input type="checkbox"/> BA <input type="checkbox"/> BE <input type="checkbox"/> LO	\$70		
2011 TBA 375mL	\$100		
Mixed Case (3 of each 2011 subregion)	\$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.

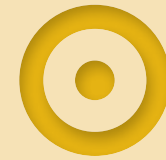
Lowburn – Moderate rainfall (380mm MAR) and quite warm with soils a little heavier; loess over schist gravels.

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 2011 SELECTION





Dear Friends,

I've just returned from vintage in the Mosel, where the pilgrimage to Riesling headquarters was long overdue. It was truly a breath-taking place. Who knew that harvesting grapes could be an extreme sport, where you literally have to surf the slate down the impossibly steep slopes. I have a new appreciation for our gently rolling hills and terraces in Central Otago, but a secret desire to find a high-altitude 70 degree incline, plant vines and be labelled a crazy man too. I wouldn't have thought it possible, but being there somehow reignited a fire within that was already rampaging out of control.

The 2011 release for us is exciting because we're now realizing our sub-regional ambitions. Bannockburn and Bendigo join Lowburn and Alexandra to showcase four very unique, individual wines from four key sub-regions within Central Otago. We continue with the stylistic niche adopted from the outset, subscribing to hands-off winemaking and simply stopping the fermentations when the desired balance is achieved. This has resulted in a range of Rieslings from off-dry (Alexandra), to medium (Bannockburn and Lowburn), to medium-sweet (Bendigo). Naturally, we suggest you try them all.

The vintage itself was a little unusual. A very hot and dry spring was followed by a cool, wetter-than-usual summer, somewhat unsettled, before idyllic autumn weather. All four vineyards were harvested in April, beginning with Bannockburn and finishing with Alexandra. Bunches were a little bigger than usual, with sugars and acids also a little higher. The wines were bottled in August, a little earlier than normal, to help preserve some of the fresh aromatics and acidity. Conditions were also perfect for noble botrytis, leading us to painstakingly produce a microscopic amount of super-sweet TBA.

Now, with four sub-regions to focus on, we see this filling the portfolio nicely, but will endeavour to flesh out these future offerings with some interesting sweeter wines as well, utilizing botrytis influence as dictated by the weather. Despite our range essentially doubling in size, we're still only crushing about 3000L and this equates to just 700-800 bottles of the classic Rieslings. In other words, bugger all. So know that you're drinking and enjoying a hand-crafted, very rare wine, full of passion and personality.

Cheers and good health,

Max Marriott
Vigneron



Auburn Reviews

Huon Hooke, Sydney Morning Herald - 2010 Aura Riesling

"This winery has a range of rieslings at various sweetness levels. This is quite sweet, rich and beautifully textured. Hints of apricot and honeysuckle suggest botrytis and the malt, vanilla and honey palate flavours are soft as a pillow, with no acid hardness." (95/100)

Bob Campbell, MW - 2010 Alexandra Riesling

"Attractive wine in a medium style with residual sweetness neatly balanced by deliciously juicy and accessible acidity. Flavours suggest a mix of lime and mineral with perhaps a delicate floral influence." (93/100 - 5 Stars)

Michael Cooper, The Listener - 2010 Aura Riesling

"Late-harvested at Bendigo, this is a finely scented, Mosel-like beauty with low alcohol (8.5%) and fresh, vibrant flavours, citrusy, limey, minerally and rich. Perfectly poised, with a hint of honey, it is already a very "complete" wine, for drinking from now on." (5 Stars)

Sam Kim, Wine Orbit - 2010 Lowburn Riesling

"It's delicate and refined yet concentrated and persistent, displaying golden apple, citrus, floral and a touch of flinty notes on the nose. The palate is juicy and bright with lovely sweetness (64g/l) and beautifully integrated acidity. The wine feels light even though it is firmly structured and intensely flavoured. At its best: now to 2018." (94/100 - 5 Stars)



Auburn 2011 Tasting Notes

2011 Auburn Alexandra Riesling

Sourced from 11yo 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 August 2011. Alcohol 9.5%, pH 3.04, TA 6.5g/L, RS 15g/L. Production 729 bottles.

Stripped of leaf from bitterly cold southerlies in early April, this was our last vineyard to harvest as we waited a full month longer to eek out all ripeness. Classic Central citrus with hints of spring blossoms, lime oil and bath salts. Lighter bodied, dainty and playful in the mouth, with a fresh, crisp finish. Fashioned like a Feinherb, this elegant Riesling is equally at home quenching one's thirst or partnered with fresh seafood.

2011 Auburn Bannockburn Riesling

Sourced from 13yo vines in the subregion of Bannockburn. Clean fruit, no botrytis, gently whole-bunch pressed. Lightly settled in tank, racked off solids and fermented cool. Bottled August 2011. Alcohol 10.5%, pH 2.91, TA 8.0g/L, RS 47g/L. Production 821 bottles.

A bright, shiny debut from this high altitude vineyard on the Cairnmuir Terraces. Lime, orange, pith and mineral – already showing considerable aromatic complexity and harmony. Juicy, textural and zingy all at once, with concentrated citrus and a hint of spice. A medium-style Riesling that hides coyly behind a curtain of ripe, natural acidity.

2011 Auburn Bendigo Riesling

Sourced from 6yo vines in the subregion of Bendigo. Clean fruit, no botrytis, gently whole-bunch pressed. Lightly settled in tank, racked off solids and fermented cool. Bottled August 2011. Alcohol 10.0%, pH 2.88, TA 8.3g/L, RS 64g/L. Production 785 bottles.

Fresh and primal, boasting apple, citrus and stonefruit buoyed by a floral perfume. Pure, crisp and clean, a tad exotic, a little silky and taut. A wine that chases the elusive tension of Riesling, with a rousing chord of acidity, sweetness, texture and concentration ringing of Spätlese.

2011 Auburn Lowburn Riesling

Sourced from 18yo vines in the subregion of Lowburn. Combination of clean and botrytis fruit, gently whole-bunch pressed. Lightly settled in tank, racked off solids and fermented cool. Bottled August 2011. Alcohol 11.5%, pH 3.00, TA 8.9g/L, RS 48g/L. Production 760 bottles.

The decision was made to include the noble botrytis when harvesting Lowburn, which constituted about a quarter of the fruit and contributes to its richer hallmark. Orange and yellow fruit, a splash of lime, pear and quince. Exotically spiced with ginger, nutmeg and cinnamon. A later harvest, with the botrytis presence makes this the richest, most exotic of our sub-regional portfolio; a superb match for Asian cuisine.

2011 Auburn TBA Riesling

Sourced from old vines in the subregion of Lowburn. 100% dried, shrivelled botrytis berries picked individually by hand over nine passes in seven weeks. Pressed over two days, settled, racked off solids and fermented long and cool. Scheduled to be bottled November 2011 with figures only estimates: Alcohol 6.0%, pH 3.1, TA 9.5, RS 300g/L. Production 60 half-bottles.

This was a labour of love. If our selfish, evil alter-ego had its way, this wee collection would be foraged away for private consumption. But share we must. TBA alludes to the acronym for German Trockenbeerenauslese, which translates to dried, berry selection. Just 25L of viscous, meade-like juice was procured and then coaxed into ferment, which occurs very, very slowly. The nose carries a melange of dried and tropical fruit, the texture mellifluous, the finish and length far-reaching. It's a rare, special wine, to treat yourself on a befitting occasion; a thimbleful goes a long way.