

ORDER FORM

Personal Details	
Name:	
Delivery Address:	
Town/City:	
Country:	
Phone:	Post Code:
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Wine Selection (Prices are in \$NZ incl. GST.)			
Wine	Per Bottle	Quantity	\$ Total
2012 Northburn 750mL	\$28		
2012 Bannockburn 750mL	\$28		
2012 Lowburn 750mL	\$28		
2012 Bendigo 750mL	\$28		
2012 Aura 750mL (limit 6)	\$28		
2012 Shining Dawn 375mL (limit 3)	\$54		
2012 BDG 375mL (limit 3)	\$54		
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			
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Expiry Date	Name on Card		
Signature			

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Auburn Wines Ltd

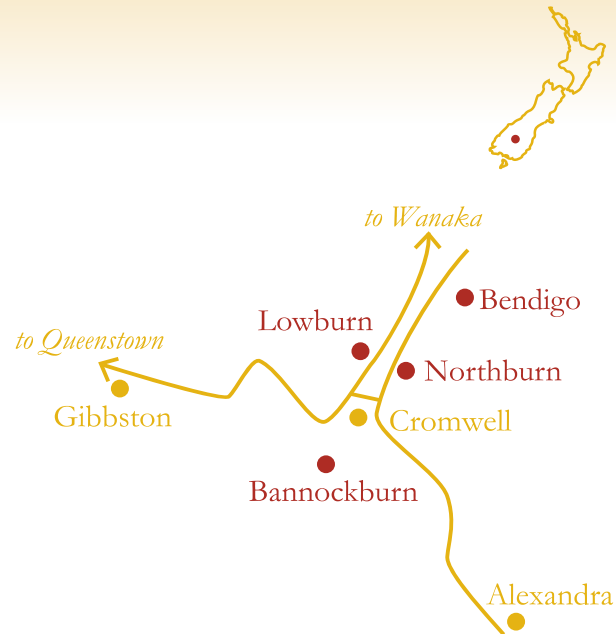
Brewery Creek

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.

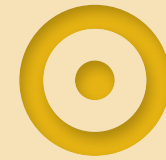
Lowburn – Moderate rainfall (380mm MAR) and quite warm with soils a little heavier; loess over schist gravels.

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.

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AUBURN

central otago

RIESLING

2012

SELECTION



2012 Riesling Tasting Notes (*driest to sweetest*)

2012 Auburn Northburn Riesling

Sourced from 13yo vines in the subregion of Northburn. Clean fruit, no botrytis, gently whole-bunch pressed. Lightly settled in tank, racked off solids and fermented cool. Bottled August 2012. Alcohol 11%, pH 2.83, TA 8.6g/L, RS 36g/L. Production 878 bottles.

A bright, clean, youthful nose, abundant with lemon, lime, white flowers and pithy apple hints. Mineral and spice are interwoven through a palate of juicy citrus, augmented by a fine, lithe backbone of fresh acidity. The finish is long, infused with lime zest and ending refreshingly crisp. A great match for oysters, though you may find the bottle empty before the food arrives.

2012 Auburn Bannockburn Riesling

Sourced from 14yo 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 2012. Alcohol 11%, pH 2.95, TA 8.1g/L, RS 34g/L. Production 870 bottles.

Youthful and intense, boasting an amalgam of citrus and floral characters, a hint of stonefruit and an undercurrent of minerality. Medium-bodied, the layers of concentrated, varietal citrus are assuaged by a textural spine of limey acidity that provides drive and persistence on the finish. The more masculine, generous counterpart to the Northburn.

2012 Auburn Lowburn Riesling

Sourced from 15yo 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 August 2012. Alcohol 10.5%, pH 2.97, TA 8.0g/L, RS 45g/L. Production 881 bottles.

More exotic and lifted aromas of ginger and nutmeg complement a bouquet of honeysuckle, lime and mandarin; already complex, exhibiting the trademark spices of Lowburn. Racy acidity provides wonderful tension and buoyancy on the palate, cutting through the slippery texture to a polished, nervy and lengthy finish. Perfect with a pad thai, fish curry or similar Asian cuisine.

2012 Auburn Bendigo Riesling

Sourced from 7yo 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 2012. Alcohol 9.5%, pH 2.87, TA 8.5g/L, RS 62g/L. Production 851 bottles.

Brimming with citrus, lifted florals, hints of garden herbs and a schist, mineral purity. The palate is lush with a slight spritzig,

swathed in lemon, lime, tangerine and grapefruit, focused by a core of crunchy acidity judiciously balanced by the residual sweetness. Elegant, streamlined and seamless; the Rolls Royce of Rieslings. A phenomenal match for slow-cooked pork belly.

2012 Auburn Aura Riesling

Sourced from 14yo vines in the subregion of Bannockburn. Mostly clean fruit with 20% botrytis, foot-stomped and allowed 12hrs of skin contact. Gently pressed, lightly settled in tank, racked off solids and fermented cool. Alcohol 10.5%, pH 3.03, TA 8.4g/L, RS 72g/L. Production 402 bottles.

Opens with a veritable fruit basket of citrus, stonefruit and tropical spectrum fruit, accompanied by honey, orange blossom and musky spice. Made in an Auslese (later harvest) style, the textural richness, weight and body is cleansed by a veil of citrus acidity that echoes softly on the finish. Ideal partner for an after-dinner cheese plate or apricot tart.

2012 Auburn Shining Dawn Riesling

Sourced from 14yo vines in the subregion of Bannockburn. 100% dried, shrivelled botrytis berries; bunch selected in the vineyard and sorted again at the winery. Foot-stomped, 12hrs of skin contact, then pressed. Allowed to settle, racked off solids and fermented cool and long. Alcohol 6%, pH 2.82, TA 17.3g/L, RS 320g/L. Production 239 half-bottles.

Playfully nicknamed the Electric Monster, this is Riesling at its most hedonistic, supercharged expression. The aromatic profile is far-reaching; from super-ripe citrus, to tropical fruits, to crème brûlée, honey, vanilla and caramel. Exotic, rich and intensely sweet, the viscous, mouth-coating sweetness would seem overbearing if not for the virile, primal force of kinetic acidity that penetrates and cuts through the monumental mouthfeel. The finish is very, very long. A special, unique wine that we will have great difficulty replicating in the future.

2012 Auburn BDG Riesling

Sourced from 7yo vines in the subregion of Bendigo. 100% dried, shrivelled botrytis berries selected in the vineyard. Foot-stomped, left to soak for five days of skin contact, then pressed. Allowed to settle, racked off solids and fermented cool and long. Alcohol 5.5%, pH 3.07, TA 13.3g/L, RS 322g/L. Production 156 half-bottles.

The slightly more elegant, refined and understated juxtaposition of the Shining Dawn, the BDG still possesses a smorgasbord of fruit and unnaturally high levels of acidity, sugar and viscosity. The nose – ever-changing as it is – shows candied orange, lime, peach, dried apricot, sweet pastry, baking spices, marmalade and more. Unctuous, decadent and palate-filling in the mouth, the mellifluous texture is escorted by a fine thread of acid drive that helps cleanse the sweet finish. Long, lingering and luscious, the BDG is an experience all of its own, but a great union is to be had by partnering it with glazed nuts, dried fruits and nougat.

Auburn Reviews

Raymond Chan (Wine Reviewer) - 2011 Bendigo

“Bright, full and even, pale straw-yellow colour with some depth. This has an exceptionally fine, delicate and detailed bouquet with fragrant florals, minerals, herbs and sherbet, the aromas with great beauty and purity. Medium-sweet to taste, tightly bound flavours of white florals, honey and minerals unfold in layers and with sheer delicacy, the palate beautifully poised with fine, slippery acidity enhancing the sweetness, richness and succulence. The racy acidity is refined and results in a sleek, seamless, yet taut and vibrant, lively mouthfeel with great precision. The finish is extremely long and sustained. This is a perfectly balanced and wonderfully zesty, luscious spatlese style that will develop significantly over the next 6-8+ years.” (20.0/20, 5 Stars)

Gary Walsh (Wine Front) - 2011 Bannockburn

“I’m no off-dry Riesling man, but bloody Nora, this set of 2011 wines from Auburn (Central Otago) are awesome... Tiny production. Super value/quality. Apple, powder puff aromatic, lemon blossom, juicy lemon and explosive acidity, slatey dry palate with superb crunchy finish. Lavendar lolly notes. Balance is just spot on – you just want to drink and drink – no abrasion or anger here, just love. My favourite from the four 2011 releases. Drink 2012-2021+.” (95/100)

Tyson Stelzer (Wine Press) - 2011 Lowburn

“There’s no definitive precedent for Riesling longevity of Germanic proportions in Central Otago, but in decades to come we may well look back at wines like this as setting the benchmark. If there’s any left, that is, because with only 760 bottles made, it may not last long! A touch of botrytis adds exotic lift and texture to citrus, apricot and fig flavours, while maintaining admirable elegance and restraint. 48g/L of sweetness is perfectly gauged. Pronounced acidity calls for at least five years before approaching. Drink 2017-2030.” (95/100)

Jo Burzsynka (NZ Herald) - 2011 Lowburn

“For me, a great wine is one in which complexity is yoked with balance - where all its multiple aromas, flavours and textures work together in harmony. I must admit I’m someone who relishes a challenge, in wines as in life, and tend to get most enjoyment from wines that I need to put some effort into. These are the wines a drinker has to meet “half way”, but reward the drinker with an exciting combination of intellectual and sensory stimulation... Riesling also combines the cerebral with the sensual. There’s a lot going on in this fabulously intense sub-regional example from exciting Riesling focused producer, Auburn. Succulent notes of green apple, stonefruit and lemon bitters laced with ginger are underpinned by a racy line of grapefruit and mineral that beautifully balances its sweetness.”

Michael Cooper (Winestate) - 2011 Bendigo

“The most ‘complete’ of Auburn’s quartet of Rieslings from 2011. Light, intense, poised and racy, it’s a medium-sweet style (63 grams/litre of residual sugar) with appetising acidity and lovely delicacy and depth of citrus, slightly spicy flavours.” (5 Stars)

Sam Kim (Wine Orbit) - 2011 Alexandra

“An exquisite Riesling (no botrytis) exhibiting delicate aromas of jasmine, lemon pith and wet limestone. The palate is feather-light, yet superbly concentrated with fine texture, whispering sweetness (16 g/l) and perfectly pitched acidity providing an elegant frame and an extremely long finish. A delightful Riesling destined to provide enormous drinking pleasure in coming years. At its best: 2014 to 2022.” (95/100, 5 stars)



Dear Friends,

I was very fortunate this past harvest to have both Andrew and David by my side, the trio reuniting after our inaugural vintage in 2009. Very fortunate not only for their exceptional cooking skills (David does things with meat that should be illegal, whilst Andrew continues to perfect the dessert course to complement the myriad of sweet German wines he has in tow), but the extra sets of hands were most useful. I have somewhat of a reputation for grossly underestimating (I call it ambitiously optimising) the duration of our picking schedules, lest my comment during the Easter weekend of “just two hours to pick this block” reverberating heavily at 5pm the next day when snips were still in hand...

Such was the nature of the 2012 harvest. Conditions were exceptional, with the luxury of selective picking for our two sweeter style wines. After a dry, relatively hot summer, two significant rain events in February and March were cause for concern (one exceeding three inches), but fortunately these were outliers in what was a tempered growing season conducive to light-moderate tonnages and ripe, healthy fruit. The rain events did however lead to some isolated, early botrytis that quickly dried up. These shrivelled berries had a concentration of sugar, acid and flavour that, to my mind, has resulted in some very exciting, almost “electric” sweet wines that may very well be one-offs.

Our two 375ml bottlings represent the core expression of this favourable botrytis, named Shining Dawn and BDG (so named to celebrate the 150th anniversary of gold discovery in Central Otago). The wines, incidentally, are quite different. The Shining Dawn comes from our Bannockburn vineyard; a selection harvest that spanned two days with ten pickers to yield just 100L. The juice

had 12hrs of skin contact and fermented rapidly (for a wine of this nature) by inoculated yeast.

The BDG, by comparison, was harvested two weeks later from our Bendigo site, by a crew of seven pickers over one afternoon to yield just 60L. That juice spent five days on skins and we then managed to coax a ferment from indigenous yeast (the high levels of sugar in these wines can inhibit wild yeast fermentations) that crept along at a very slow rate. These two wines, both fashioned in low alcohol, Germanic styles, have great character and individuality.

Regrettably we were unable to secure fruit from our Alexandra vineyard this year, but we are most ecstatic to have sourced fruit from an organic site on Northburn. Stylistically, this wine slots into a similar role to the Alexandra (off-dry versus medium sweet), perhaps with even more minerality and a hint of extra weight, though it is still early days. We fill out the portfolio with our Bannockburn, Bendigo and Lowburn staples, in addition to the Aura which makes an appearance following on from its 2010 debut.

Hard as it might be, I would urge you to resist the temptation to drink the wines exclusively in their youth; all our Rieslings are built to age and I have great confidence that they will do so effortlessly for the next decade and beyond.

We trust there is something for everyone in the 2012 Riesling Selection and look forward to hearing your thoughts and experiences with the wines.

Cheers and good health,

Max Marriott
Vigneron

