

## Dear Friends,

We are ecstatic to be releasing our fifth vintage of Auburn Rieslings to you all. We continue to be infatuated with this humble wee berry! From a production of two wines and 1000L in 2009, we have now climbed to coverage of five Central Otago sub-regions, crafting six or seven wines at a volume of 4000L. Still a very modest-sized operation, we have grown the portfolio horizontally rather than vertically, resulting in several very small parcels and individual bottlings. And if 2012 was pride, 2013 is excitement. Each year we attempt to push the envelope, both with the quality of our Rieslings but also their inherent desire to express their identity and where they come from (the sub-regional ethos). We always intend to have something new or unique, whether it be our sweet wines, a new sub-region or a new style. For vintage 2013, we're very excited to present our first dry Riesling.

Andrew, Dave and I sat down with some winemaking colleagues and friends for a blind Riesling tasting before harvest to identify the various dry styles that were made, both domestically and abroad. It was orchestrated to better inform us about the style of dry Riesling we wanted to make at Auburn, taking into consideration Central Otago's continental climate, comparatively high altitude and southern latitude. On the day of the tasting, it was a German dry Riesling that won our hearts. It was a wine that walked the tightrope of clean, fruity, linear drive from whole-bunch pressing with the more textural, complex, phenolic components attributed to skin contact and barrel fermentation. So we took this blueprint and applied it to our 2013 Dry Riesling, marrying components of both approaches to create a harmonious, balanced, complex result. It moves away from the full throttle style that our Australian friends across the ditch may have grown accustomed to, but it certainly packs some punch in flavour and structure whilst maintaining a degree of elegance and sophistication.

Continuing along the theme of excitement and pride, I'm very pleased to enter the realm of fatherhood with the birth of my daughter on the 1st of June: Audrey Dana Marriott. She was very considerate, choosing to arrive at a time that was most convenient for the 2013 Riesling ferments! As mentioned in our May newsletter, the 2012/2013 growing season was largely uneventful, aside from some dangerous spring frosts. We were

very lucky, with only our Lowburn vineyard suffering some damage. Conditions were unseasonably calm (Central Otago can be a very windy place) and often quite dry. Whilst we would love for our vineyards to be dry grown, Central Otago is one of the driest winegrowing regions in the world and we do require judicious amounts of irrigation, especially while the vines are comparatively young.

I like to think that I'm acclimatising to the harsh Central Otago winters, but the fact is this past winter was initially very wet (June our wettest on record) and then incredibly warm (July the warmest on record). We subscribe to the hands-off mentality with our winemaking, foregoing many standard additions, control mechanisms and winemaking trickery. The juice is handled oxidatively with no sulphur, the ferments are slow, cool and reliant on ambient temperature, and the wines spend a short duration on lees with minimal handling prior to filtering and bottling. By keeping the ferments inside the insulated winery we were fortunate to maintain our typically cold ferment temperatures (at 10-12°C, which also prolongs the fermentation), but the warm end to winter meant we didn't go through our usual cold stabilization process. This is where we literally move the tanks outside to be confronted by the icy, winter conditions and have the tartrate crystals precipitate out of solution. So, if you wind up with some crystals in the bottom of your bottle or glass, don't be alarmed. They're simply testament to our winemaking philosophy.

As a special treat for mailing list customers, we also have an aged release available for the first time. The 2011 Twilight Riesling spent a year in tank and then a year in bottle. It's quite a different late harvest, botrytis style compared to our Shining Dawn and BDG. If they were the lithe, German skiers, then the 2011 Twilight is the muscular, French weightlifter (hopefully not quite as stinky and sweaty).

As always, we welcome your feedback and interaction on the wines and do let us know if you are coming to Central Otago. It's always a buzz to meet other Riesling lovers and celebrate life over a glass or two.

Cheers and good health,

**Max, Andrew and Dave**



## ORDER FORM

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

Wine Selection (Prices are in \$NZ incl. GST.)			
Wine	Per Bottle	Quantity	\$ Total
2013 Dry 750ml	\$28		
2013 Bannockburn 750ml	\$28		
2013 Pisa 750ml	\$28		
2013 Northburn 750ml	\$28		
2013 Bendigo 750ml	\$28		
2013 Lowburn 750ml	\$28		
2011 Twilight 375ml	\$28		
2013 Riesling Magnum (please specify)	\$70		
NZ Freight ( \$10 per doz, offshore please enquire )			
AUS Freight ( NZ\$145 per 15btl case )			
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			

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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.

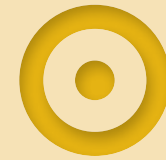
**Pisa** – Spans 15km between Lowburn and Wanaka in the foothills of the Pisa Ranges. Moderate rainfall (380mm MAR) with loess soils of schist and greywacke gravels.

**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](http://www.auburnwines.com)



# AUBURN

central otago

2013  
RIESLING  
SELECTION

## 2013 Riesling Tasting Notes *(driest to sweetest)*

### 2013 Auburn Dry Riesling

Sourced from a combination of vines in the subregions of Pisa, Northburn and Bannockburn. All clean fruit. The Northburn and Bannockburn portions were gently whole-bunch pressed, lightly settled and racked off solids for a cool ferment. The Pisa portion was gently foot-stomped, left on skins for 6 hours, gently pressed, briefly settled and racked to stainless steel barrel for a cool ferment. Both components, though largely fermented separately, were blended prior to finishing. Bottled September 2013. Alcohol 12.5%, pH 2.98, TA 9.1g/L, RS 5g/L. Production 903 bottles.

A riot on the nose: juicy red apple, citrus peel, pink flowers, mandarin and lime pith with a hint of spice. The palate oscillates between green and yellow fruit, framed by a lithe mineral and lemongrass backbone. Initially quite textural and seamless, the spine of crunchy acidity gradually asserts itself to finish with a pleasant hint of phenolic grip and crispness – the lemon to your G&T, the olive to your Martini. A great partner for any type of fresh seafood, or a decadent luxury with your next fish and chips. Remember to keep some aside for the cellar.

### 2013 Auburn Bannockburn Riesling

Sourced from 15yo 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 September 2013. Alcohol 11%, pH 2.84, TA 8.6g/L, RS 24g/L. Production 880 bottles.

An aromatic cavalcade of orange: freshly juiced, rind, blossom and pith. Close cousins mandarin, tangelo and cumquat are also present in abundance, buoyed by a floral, limey perfume. There is great drive and intensity for this off-dry Riesling, nervy acid winding its way through the palate of lemon and mandarin fruit. An explosion of flavour hallmarks the long finish, prolonged by youthfully primal and tangy acidity.

### 2013 Auburn Pisa Riesling

Sourced from 7yo vines in the subregion of Pisa. Clean fruit, no botrytis, gently whole-bunch pressed. Lightly settled in tank, racked off solids and fermented cool. Bottled September 2013. Alcohol 11%, pH 2.80, TA 10.4g/L, RS 30g/L. Production 864 bottles.

Like so many of the Auburn releases, this smells and tastes like the fruit we harvested. Bright green lime, vanilla, manuka, a twist of nettle and petrichor. A presence of zesty citrus energy courses through a mixed fruit palate of honeydew, tangelo, lemon/lime and grapefruit, juxtaposed by zingy green apple, making for a fascinating acid and sugar interplay. A pithy, crisp finish that would leave even Bond speechless. A clean, racy thirst-quencher to wile away your afternoon.

### 2013 Auburn Northburn Riesling

Sourced from 14yo 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 September 2013. Alcohol 10%, pH 2.88, TA 8.7g/L, RS 41g/L. Production 884 bottles.

The youthful Riesling expression of red and golden apple is ever present here, lifted by scents of musk stick, cherry blossom, jasmine and bramble. A rounder, weightier, medium style of Riesling, combining flavours of red apple, cumquat, rhubarb and pink grapefruit. The pineapple skin acid tang and juiciness sidles up gently on the finish

and stands quietly but firmly, augmented by a hint of talc. A Riesling that is frighteningly easy to drink, either on its own or with a suitable pork match.

### 2013 Auburn Bendigo Riesling

Sourced from 8yo 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 September 2013. Alcohol 9%, pH 2.84, TA 8.5g/L, RS 56g/L. Production 895 bottles.

Quintessential Bendigo nose, packed full of citrus (lime), floral bath salts, spice and a hint of coriander. Think great IPA and swap lime for hops. Immediately bright and fresh to taste with juicy acidity front and centre, leading to apple and lush peachy/apricot flavours that this vineyard can show. The unique marriage of sweetness, acidity, alcohol and texture comes together on the cleansing, fresh and slate-driven finish. Sip away like a peach iced tea, bereft of food complications, or partner with something equally fresh and delicious like a Vietnamese beef salad.

### 2013 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 September 2013. Alcohol 9.5%, pH 2.80, TA 9.2g/L, RS 75g/L. Production 573 bottles.

Now onto our 5th vintage of Lowburn, the 2013 incarnation is arguably our best yet. A ripe, tropical bonanza to smell, showcasing the typically richer, more exotic qualities of this subregion. Luscious – almost pina coloda creamy on the front palate – boasting a fruit spectrum of nectarine, pineapple and papaya juiced up with lemon and passionfruit squeeze. The finish just won't quit, balanced beautifully by ripe acids and sustained by mouth-coating layers of fruit with a hint of cinnamon. The no-brainer green curry wine for summer 13/14 and would even support an apricot flan. As far as aging goes, a decade-killer.

### 2011 Auburn Twilight Riesling

Sourced from a combination of vines in the subregion of Lowburn. Partial and full bunches of botrytis noble rot. Gently foot-stomped, 48hrs of skin contact, then pressed. Settled for 72hrs, racked off solids, transferred to stainless steel barrel and fermented at ambient for several months. Matured on lees for a year, then bottled in August 2012. Alcohol 14%, pH 3.14, TA 9.6g/L, RS 90g/L. Production 383 half-bottles.

An aged release, having spent a year in tank and a year in bottle. An evocative, complex nose of raisins, musk, honey, toffee, caramel, dried and tropical fruit. The rich, intense core of apricot, burnt honeycomb and overripe citrus is bathed in a lush, mellifluous texture, tending sticky, propped by a pinch of zing, swaddled by a cinch of ping. Hedonistic. A little bit sexy, a little bit corrupt. Dangerously good. Mailing list only.



## AUBURN REVIEWS

### Jane Skilton MW

“Although Pinot Noir created the reputation of Central Otago, the recent arrival to the market of some stellar whites shows that the region is no one trick pony. In the last few years, aromatic varieties such as Pinot Gris and Gewurztraminer have caught the attention of critics and consumers. But it is with Riesling that the region excels. The climate seems to amplify the crystalline, succulent characters that are the hallmark of the variety. Auburn Wines is New Zealand’s only winery focusing solely on Riesling, and although it has released just a few vintages, it has already carved out an enviable reputation for wines of supreme quality.”

### Bob Campbell MW - 2012 Northburn

“A very Germanic style of Riesling in a Kabinett or perhaps Spätlese style. An initial suggestion of sweetness with orange peel and stone fruit characters changes to become drier with a stronger citrus, spice and floral influence. A wine with many shades and nuances promoting drinkability. Absolutely delicious.” (94/100)

### Gary Walsh (Wine Front) - 2012 Bannockburn

“More slatey and mineral driven with some floral aromatics, lime and spice and a spritzy, vigorous palate that balances sugar and acidity to perfection. Very long lime juicy finish of mouthwatering intensity and excitement. Fairly crackles with energy. Drink 2013-2028.” (95/100)

### Sam Kim (Wine Orbit) - 2012 Lowburn

“It’s seemingly sweet and luscious yet finishes bright, crisp and refreshing. The engaging bouquet shows ripe apple, stone fruit, floral and flinty notes. It’s powerful and generous while remaining delicate and structured with excellent sweet (45 g/l) / acid balance, leading to an exceptionally long delicious finish. At its best: now to 2020.” (95/100)

### Raymond Chan - 2012 Bendigo

“This has a very tight, concentrated nose with a detailed amalgam of limes and citrus fruits, exotic florals, herbs, rainwater, and slate-like minerals. Sweet to taste, elegant, very intense flavours of citrus fruits, honeysuckle and florals are juxtaposed with beauty and balance, with great precision, and are supported by very fine, racy acidity providing cut and poise through the palate. The mouthfeel is very fine in texture and the lacy acidity with knife-edge tension and slipperiness. A very long and sustained soft finish. Exceptional poise and beautifully detailed, complex, exotic floral and minerally flavours. Aperitif or with fruit desserts. 8-10+ years.” (20/20)

### Huon Hooke - 2012 Aura

“Mid-yellow colour. Sulfurous and honeyed on the nose with malt and butter notes. Smoke, honey and tealeaf notes suggest some botrytis on the fruit. Rich and slightly sweet in the mouth: off-dry, full and flavoursome. Long finish, and very satisfying. Sweetness and honeyed flavour persists. Delicious. Drink 2012-2022.” (95/100)

### Tyson Stelzer (Wine Press) - 2012 Shining Dawn

“Shining Dawn announces the dawning of a new era in New Zealand riesling. I doubt the country has ever seen a wine quite like this. Indeed, it should not be possible. With a sweetness of 320g/L and an acidity of 17.3g/L (double that of many dessert wines), the Auburn crew repeated the measurements in disbelief – its sheer numbers are off the scale for anything less than full-on trockenbeerenauslese and ice wine – the ultimate extremes of the most highly prized riesling dessert wines. It’s even more incredible that everything is natural here, thanks to 100% botrytis.” (96/100)