

RIESLING 2019

Pretty citrus and grapefruit notes

TASTING NOTES

Pretty citrus and grapefruit notes dominate the nose of this wine. Well balanced wine that finishes strong with some minerality that lingers on the palate. The palate is soft but focused with a dry finish. The wine displays excellent fruit purity together with fine texture and mouth-watering acidity finishes linear and persistent. This wine is very approachable now due to the warm 2019 growing season however it will reward cellaring for the next 10 - 15 years.

TECHNICAL DETAILS

Harvest Date March 2019 Alcohol 12.5% Total Acidity 7.2g/l Residual Sugar 5.3g/l Bottling Date June 2019

VINTAGE CONDITIONS

The 2019 growing season was very warm and caused drought conditions in some parts of Marlborough. As our vineyards have good water security, we were able to avoid any issues arising from water stress. The vintage itself was very enjoyable. The rain stayed away, allowing us to pick the grapes at optimum ripeness. Quality will be very high across all varieties from the 2019 vintage.

VINIFICATION

The fruit for this wine was sourced from two vineyards located in the Rapaura area of Marlborough, famed for its alluvial soils. The grapes were machine harvested and gently pressed with only the free run portion being used in the wine. The juice underwent fermentation in stainless steel tanks before being blended and bottled.

ACCOLADES

<u>WineNZ Magazine, October 2019, Recommended</u> "Nice, fresh, crispy, appley, zesty, clean, nice jazzy, fresh acids. Quite linear and abit phenolic grippy, but clean. Lifted, smoker's lollies, spice, a soft, dry textured wine. Faintest golden hue, lemon and grapefruit, with a touch of clover honey, good intensity on nose. Dry with bright acidity, has good palette weight and surprising fullness. Love the lime flavours."

