

RIESLING 2022

Ripe citrus and grapefruit notes

TASTING NOTES

Expressive characters of ripe citrus and grapefruit notes dominate the nose of this wine. Well balanced wine that finishes strong with floral and minerality that lingers on the palate. The palate is soft but focused with a med-dry finish that lingers on. The wine displays excellent fruit purity together with fine texture and mouth-watering acidity finishes linear and persistent. This wine is very approachable now however it will reward cellaring for the next 10 years.

We are proud that this wine is Certified Vegan by the NZ Vegetarian Society.

TECHNICAL DETAILS

Harvest Date March 2022
Alcohol 11.8%
Total Acidity 8.4g/l
Residual Sugar 7.68g/l
Bottling Date July 2022

VINTAGE CONDITIONS

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

VINIFICATION

The fruit for this wine was sourced from a single vineyard 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 tank.

ACCOLADES

93 POINTS – Cameron Douglas MS, Summer World of Wine, September 2022

Fragrant, floral, fruity, varietal and enticing bouquet. Aromas of sweet lemon and white flowers, fresh apple flesh and cool-stone mineral qualities. Delicious on the palate, dry and salivating, a back bone of acidity with flavours of lemon and white fleshed tree fruits, a fine mineral and white spice quality and lengthy refreshing finish. Lot's to like about this wine, a great aperitif style and delicious with fish sashimi.

