

Encore Noble Riesling

2016



5 STARS

Michael Cooper | michaelcooper.co.nz

December 2019 *This beauty is from hand-selected, botrytised bunches and berries, harvested late in the season in multiple passes through the vineyard. The 2016 vintage has a scented, honeyed bouquet. A very elegant wine, it has concentrated, citrusy, peachy, honeyed flavours, sweet, crisp, finely balanced and lasting.*

96/100 POINTS

Joe Czerwinski | robertparker.com

October 2018 *In vintages with ample botrytis, an Encore Riesling is produced. I'd put the 2016 Encore Riesling up against many German beerenauslesen. It's wonderfully sweet and rich (210 grams per litre residual sugar), with pristine apricot and marmalade notes balanced by bright acids... but the balance is superb and the finish lasts into next week. Wow!*

94/100 POINTS

Gary Walsh | winefront.com.au

June 2018 *Cumquat, cheese, intense syrup, acid cut, lots of carry and richness in the finish. Zing of sweet lime marmalade and spice to close. Excellent.*

91 POINTS

Cameron Douglas MS | camdouglasms.com

June 2018 *Fruity, fresh and bold aromas of citrus and orange, mandarin and apple, a light fruit spice layer and quite floral. Sweet-ish on the palate with plenty of high toned acidity; flavours matching the nose plus an easy to spot/taste stony mineral layer. Silky texture, a whisper of ginger and long natural finish. best from now and through 2026.*

"OUTSTANDING"

Mark Henerson | Otago Daily Times

March 2018 *Delightful nose of marmalade, musky botrytis, apple and spice that doesn't stray into over-sweetness. Richly textural palate, a super-ripe tropical fruit note with bush honey and beeswax snapped into line by crisp acidity. The freshness here is an utter delight, a lip-smacking edge to the gorgeously long close creates a superb sense of balance.*

93 POINTS

Nick Stock | jamesuckling.com

November 2017 *There is an impressive concentration of sugar and flavor in this botrytis riesling. Lime and peach fruits, as well as marmalade and dried apricots. Luscious and balanced.*

GOLD MEDAL

Six Nations Wine Challenge

October 2017

5 STARS & 96 POINTS

Bob Campbell MW | bobcampbell.nz

September 2017 *Concentrated, luscious dessert wine with bush honey, pineapple, ginger and ripe peach flavours. A strong botrytis influence doesn't mask the wine's varietal definition. Assertive acidity helps drive a very lengthy finish. Ageing: now to 2022. Food: Hokey pokey with cajeta and bee pollen.*

5 STARS & 19/20 POINTS

Raymond Chan | raymondchanwinereviews.co.nz

September 2017 *Bright, golden-yellow with some depth, a little paler on the edge. This has an elegantly concentrated and intense nose with refined and beautifully penetrating aromas of exotic tropical fruits, orange and lime marmalade, honeycomb and nectar, along with a complexing layer of talc and musky botrytis. Very sweet to taste and medium-bodied, the palate has a concentrated core of ripe exotic tropical fruit, pineapple, with lime and orange marmalade, honey, and rich talc and musky botrytis. The palate has depth and unctuousness, balanced by fruit extract and fine phenolic textures, underlined by fresh, crisp acidity. This has strong drive and linearity, and the wine carries to a long, lingering finish of exotic fruits, honey, marmalade and musk. This is a deliciously rich and near-unctuous, concentrated Noble Riesling with exotic tropical fruits, marmalade, honey and musk on a driven, fine-textured palate. Serve with fruit and baked desserts, and crème caramel over the next 5+ years. Hand-picked fruit with full botrytis infection, selected over several passes of the vines, at 45°Brix, cool-fermented to 12.0% alc. and 177 g/L TS and TA 9.6 g/L.*