

## Nelson Riesling 2008



### » TASTING NOTES

Lime, citrus blossom, jasmine and honeysuckle aromas abound on the nose. The same citrus and floral characters are evoked on the palate. Fresh acidity and a gentle minerality contribute refinement to the finish and balance the subtle sweetness.

### » WINEMAKING NOTES

Hand harvested grapes were gently whole bunch pressed. After cold settling the juice was racked and inoculated for fermentation. Temperatures were kept low during fermentation to preserve the fruit flavours and aroma. Fermentation was stopped before dryness in order to retain a subtle natural residual sweetness that balances the acidity and structure of the wine. The finished wine was bottled via gravity.

PH 3.34 | RS 7.0 G/L | TA 6.8 G/L | ALC 13.8 %

### » VITICULTURE

Pruned to two cane vertical shoot positioned (VSP). The vines had a light leaf pluck and trim to ensure the canopy was kept open and light. Bunch thinning at fruit set was carried out to balance the crop weight to the vines capacity to ripen fruit. The fruit was hand harvested.

<b>Vineyard Location</b>	Burke's Bank, Hope, Nelson
<b>Soils / Aspect</b>	Free Draining, Old River Gravels
<b>Planting Density</b>	2,600 Ha
<b>Harvest Date</b>	17-18/4/08

### » FOOD MATCH

Crayfish, lobster, scallops, sushi, sashimi, Thai stirfry, sweet & sour dishes.

### » PHILOSOPHY

A gentle and natural approach is taken during the growing of grapes and making of wine, with the minimum of human intervention to allow the fruit to fully express varietal characters and the place in which it was grown.