

Nelson Riesling 2009



» TASTING NOTES

Pale green-gold colour. Attractive citrus blossom and fragrant, white lily aromas intermingle on the nose. Lime and mandarin citrus characters linger on palate and into the finish marrying with a juicy acidity and subtle sweetness to give a balanced final impression.

» 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 to balance the acidity and structure of the wine. The finished wine was bottled using gravity.

PH 3.1 | RS 8.5 G/L | TA 6.9 G/L | ALC 12.0 %

» 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.

Vineyard Location Burke's Bank, Hope and Upper Moutere, Nelson
Soils / Aspect Free Draining, Old River Gravels and Moutere Clay Gravels

Planting Density 2,600 – 2840 Ha
Harvest Date 20/4/09, 4/5/09

» 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.