

## Nelson Riesling 2007

---



### » TASTING NOTES

Aromas of sweet citrus blossom and lime on the nose are followed by lime and mandarin flavours in the mouth. A juicy acidity and fine minerality combine with a touch of sweetness to give the wine balance and poise.

---

### » 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 using gravity.

PH 3.32 | RS 8.5 G/L | TA 5.9 G/L | ALC 13.6 %

---

### » VITICULTURE

Pruned to 2 cane vertical shoot position (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>	27/4/07 – 8/5/07

---

### » FOOD MATCH

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

---