

Region: Awatere Valley, Marlborough,

New Zealand.

Style: Sweet dessert wine.

Colour: Pale yellow with green tints

Aroma: Delicious marmalade, honey, floral

/violet and orange peel aromas.

Palate: Luscious apricot, honey and floral notes on the palate with a long and elegant finish.

Cellaring: Ready to drink now and will develop in the bottle over the next 5 years.

Analysis:

Alcohol	10.3%
TA	9.2g L ⁻¹
Brix	35.0
RS	212g L ⁻¹

Harvest date: 10th May 2018

Bottling date: 28th November 2018

Tupari 2018 Late Harvest Riesling

The Tupari Riesling block is situated on a thin terrace stretching along the top of the cliff face with magnificent valley views. Warm days and cool nights combined to create the distinguishing character and rich flavours typical of this Awatere Valley wine.

In 2018 the conditions were perfect to create the Late Harvest Riesling. We left the grapes on the vine for an additional month to encourage the noble rot to develop. The health of the vines enabled nearly 100% botrytis cover, which concentrated the berries, finally adding apricot notes and complexity to the finished wine.

Once Glenn was happy with the berry shrivel and the flavours, we hand picked the grapes and juice was carefully fermented.

The 2018 Tupari Late Harvest Riesling is a luscious late harvest dessert wine with delicious marmalade, honey and floral aromas, luscious apricot flavours and a long, elegant finish.

Food match

Indulge with a delicious cheese or lemon cake, crème brulee, panna cotta, or home baked Christmas mince pies.

Cheese match:

Pair with creamy cheeses such as a soft goats cheese, camembert, brie or with harder cheeses that have a "swiss flavor".

