

RIESLING 2024 Ripe citrus and Grapefruit notes

TASTING NOTES

The wine shows characters of ripe citrus and grapefruit notes on the nose. Focused and balanced wine that finishes strong with floral and minerality characters that lingers on the palate. The palate is soft with a med-dry finish that lingers on. The wine displays excellent fruit purity together with fine texture and mouth-watering acidity that finishes linear and persistent. This wine is very approachable now however it has excellent cellaring potential.

TECHNICAL DETAILS

Harvest Date March 2024 Alcohol 12.3% Total Acidity 7.3g/L Residual Sugar 5.49g/L

Bottling Date September 2024

VINTAGE CONDITIONS

At the start of the growing season conditions were dry with some isolated spring frost events. During flowering cooler temperature and changeable daytime weather led to a below-average set of berries. Warm days and settled weather followed, resulting in higher-than-average daily temperature. During vintage we had warm days, cool nights and minimal rain which allowed perfect conditions for the fruit to be picked at optimum ripeness. Although we had lower-than-average yield, the fruit that was there was of excellent quality.

VINIFICATION

The fruit for this wine was sourced from vineyards located in the Rapaura and Southern Valleys area of Marlborough, famed for its alluvial soils. The grapes were machine harvested and gently pressed with only the free run portion being used in the wine. The juice underwent fermentation in stainless steel tank before being blended and bottled.

Vegan certified by the New Zealand Vegetarian Society.

ACCOLADES

GOLD - New Zealand International Wine Show 2024, October 24

SILVER - National Wine Awards 2024, October 24



