

Valli Waitaki Riesling 2019

Viticulture

Location:

Climate:

Altitude:

Clones:

Soils:

GDD:

Rainfall:

Vine Age: Yield:

Vine Density: Trellis System:

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Grant's Road, Waitaki Valley, North Otago
Maritime Influenced
200m
198-19
Limestone-based soil spear through river gravels.
Approximately 930
Approximately 530 per Annum
Planted 2005
3 Tonnes / Hectare
4,167 / Hectare
VSP

Winemaking

Harvest Date:	3 rd , 5 th , 9 th May 2019
Brix:	21
Bottled pH:	3.04
Bottled TA:	10.04g/l
Residual Sugar:	9.8g/l
Peak Fermentation Temperature:	16°c
Fermentation Vessels:	20% Neutral oak barrels / 80% Stainless steel tanks
Alcohol:	11.5%
Total Bottles Produced:	4,377

Tasting Note

"Freshly squeezed lime juice, Granny Smith apple with hints of chalk and jasmine flower on the nose awaken the palate to zesty lemon, lime, spicy white pepper and incredible earthiness that sings of limestone soils. The prominent acidity is beautifully balanced with bright citrus and a round mid palate with stony freshness and salinity that gives the wine great length. Finely detailed and energetic, this wine is delicious on its own but will also pair wonderfully with fresh fish, seafood, summer salads, and light-medium spiced Indian or Thai cuisine. A fragrant and earthy wine, it will continue to develop for 10 + years showing more richness and secondary characteristics."