



Marlborough VINEYARD & WINERY EST. 1979



## TE WHARE RA 2020 RIESLING 'M'

SINGLE VINEYARD 5182

Our passion for making and drinking Riesling is based partly on the wide variety of styles that this variety is capable of producing. That array of styles is a double edged sword for some, but we feel that by labelling our Rieslings true to type we can encourage the Riesling revolution! We are enamoured by the general characteristics of all great Riesling wines: purity, elegance and age-ability and feel that the growing conditions here in Marlborough allow Riesling to produce at its best – it really is an unsung hero for this part of the world. The high sunshine hours mean that we are able to achieve ripe, fruit concentration and the cooler night time temperatures mean that we retain the natural acidity that is the hallmark of this noble variety. We had always been inspired by the great wines of the Mosel and when tasting the fruit from our younger block here, we thought that the flavour profile and acid balance, lent itself well to this medium-dry style of Riesling. We love the knife edge of tension in this style of wine – the perfect balance between the initial sweetness of the fruit and the lingering, chalky acidity.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. The grapes were destemmed and gently crushed and then given some skin contact time before being slowly pressed. All parcels were fermented in purpose-built Riesling tanks. The wine underwent a slow, cool fermentation to retain aromatics and purity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: This Riesling 'M' is designed from the 'vineyard-in' in a medium-dry style and is dangerously drinkable. Lifted aromas of mandarin, pink grapefruit, and white peach follow onto vibrant, ripe flavours of the same with juicy lime with underlying slatey mineral notes. This wine is fleshy with excellent fruit weight and concentration to counterbalance the mouth-watering juicy acidity.

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m Vintage:}$  Over the spring of 2019 we experienced great conditions over flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as 'the Goldilocks vintage' = not too hot, not too cold, just right! We did not get the issues with extreme drought like we had in 2019 and so the more gentle summer conditions meant that we had the first fruit into the winery mid - March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2020 Riesling 'M' is delicious to drink now and will also benefit from careful cellaring for 4–8+ years for those who prefer their Riesling with some bottle age.

## TECHNICAL DATA

Fruit Source: TWR home block younger vines plus

Alc 10.2% vol

small amount from the old block (1979)

Clone: GM110 & GM198

Variety: Riesling

Harvest Date: 1st April 2020

Residual Sugar: 27g/L

Production: 438 cases Cellaring: 4-8+ years

**TA** 10.3g/L

pH 2.89

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