

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



SV 5182

## TE WHARE RA 2019 RIESLING 'D'

SINGLE VINEYARD 5182

We love Riesling as a variety for its purity, elegance and age-ability and believe that our old block vines (now nearly 40 years old), combined with the growing conditions and climate here in Marlborough, are capable of making world class Riesling.

The original Riesling vines on our home block here were planted in 1979 and are the oldest Riesling vines in Marlborough. Part of the reason for our conversion to organic and biodynamic farming was to rescue these old vines and coax them back to life. We saw huge potential in this old block and successfully rejuvenating them has been one of our greatest achievements. The fruit from these old vines has great fruit concentration and structure as well as great natural acidity that lends itself very well to making a dry style of Riesling.

**Winemaking:** All the grapes for this wine were hand-picked and hand-sorted. The fruit was then destemmed, gently crushed, and air-bag pressed. Some parcels given skin contact time. All parcels were fermented in stainless steel tanks that were purpose built for Riesling. We like very slow, cool ferments for the Riesling to help retain all the great floral aromatics. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, truly hand-made wines.

**Wine:** This wine has gorgeous lifted aromas of Jasmine, fresh lemon, and ripe Kaffir lime follow through on to the palate. Flavours of fresh lime juice, lemon sorbet and ripe grapefruit with hints of floral spice are balanced by a fine backbone of ripe acidity. This Riesling is a dry style which has excellent fruit weight and concentration to balance the lingering mineral acid structure. This wine is finely structured with great length of flavour.

**Vintage:** Over the spring of 2018 we experienced regular rainfall which was great, but a rain event over flowering significantly reduced 2019 crops, such so, that we were down about 30% on our usual tonnage. The summer that followed was one of the warmest on record, and was also very dry, with many areas of Marlborough facing water restrictions and some growers even having their water cut off. The very dry growing season from late December through to mid-March has led to small bunch sizes and small berries across the board.

These summer conditions in combination with our low crops has led to 2019 being our earliest harvest ever with our first fruit into the winery on 1st 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 2019 Riesling "D" is drinking well now and will also benefit from careful cellaring for 6 - 8+ years.

### TECHNICAL DATA

<b>Fruit Source:</b>	TWR old block (planted 1979)	<b>Residual Sugar:</b>	Dry 4.0g/L
<b>Variety:</b>	Riesling	<b>Production:</b>	346 cases
<b>Harvest Date:</b>	22nd March 2019	<b>Cellaring:</b>	6-8+ years

Alc 12.5% vol      pH 3.02      TA 7.0g/L



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