



BUTTERWORTH

Riesling 2020

VITICULTURE

Sourced from 18 year old clone 110 Riesling vines that have been hand tended throughout the season. The 2020 growing season was one of the hottest and driest on record, meaning special care was taken to balance the vines for optimum ripeness. Perfectly cool nights drove the flavour production, complimented by the hot days, meant the grapes were picked to showcase the acid drive and flavour spectrum.

WINEMAKING

The grapes were hand harvested and whole bunch pressed to stainless steel under cooling. After 24 hours, the clear juice was racked off any solids and fermented at between 13-16°C for 8 days until balance of the residual sugar and acid was reached. The resulting wine spent three months on light fluffy lees, before bentonite was added to stabilise, and finally a low pressure filtration.

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| Colour: | Bright green gold |
| Aroma: | Lifted lime blossom, grapefruit, quince and lemon peel notes jump from the glass. |
| Palate: | The Te Muna Valley acid drive comes to the fore, with the untouched phenolic drive to add length and persistence. The 7g/L sugar is almost invisible, adding but a touch of roundness in the mid-palate to the purity of the acid drive. |
| Variety & clones: | 100% Riesling; clone GM110 |
| Harvest date: | 26th March, 2020 |
| Harvest analysis: | Brix: 20.7°Br pH: 2.82 TA: 9.35 g/L |
| Wine analysis: | Alcohol: 11.5% pH: 2.89 TA: 8.78 g/L RS: 7g/L |
| Bottling date: | 20th October, 2020 |
| Allergens: | Contains Sulphites. Vegan and vegetarian friendly. |

