

Viticulture:

Hawke's Bay lies on the East Coast of the North Island of New Zealand. The region enjoys dry summers with moderate, cool nights. This wine reflects a single vineyard Riesling grown in Central Hawke's Bay, a much cooler region than the Heretaunga plains to the north. The site is inland and at the feet of the Ruahine Mountains. It is a perfect region for this varietal and this is reflected in this classic style.

Vinification:

The wine was hand-harvested on the 8th of April, 2021. It was transported in bins up to the winery in Hastings where it was gently whole bunch pressed into a stainless steel tank. The hard pressings were kept separate and settled out any bitter solids. A selective yeast strain from the Rhein was used to inoculate the wine, where cool temperatures were maintained throughout fermentation. Because of the phenomenal acidity and low pH, the wine was chilled down and a reasonable amount of Sulphur Dioxide was added to halt the fermentation leaving 13g/Litre of residual sugar. The wine was then crossflow filtered and prepared for bottling in early August.

Tasting Notes:

Rich lemon cake, hints of gunflint, honeysuckle on the nose. Green apple, saline notes and lemon curd on the palate. A firm acidity drives through the palate and holds the sweetness throughout the palate all the way to the finish which lingers on and on...



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