

# RIMU GROVE WINERY

NELSON | NEW ZEALAND

## 2017 Riesling

### Winemaker's Notes

Harvest date	10 April 2017
Sugars at harvest	20.5 Brix
Bottling date	12 September 2017
Cases produced	88

Alcohol	10%
Residual Sugars	15 g/L
pH	2.84
T/A	9.1 g/L

This wine was produced from fruit grown on the Waimea Planes and Moutere Hills. The small crop of handpicked Riesling grapes was partially destemmed and soaked on their skins overnight prior to gentle pressing and cool fermentation in stainless steel tanks.

### *Tasting Notes:*

Bouquet of citrus blossoms and honeysuckle. Full and luscious in the mouth, the fresh fruit flavours finish with racy acidity reminiscent of lemons and limes. This versatile wine is destined to gain strength and body with cellar age.

### Review

#### ***Michael Cooper's 2019 Buyer's Guide* ★★★★★**

"The tightly structured 2017 vintage is pale yellow/green, with a scented bouquet. Slightly austere in its youth, it has good intensity of vibrant, lemony, apple flavours, gentle sweetness (15 grams/litre of residual sweetness) and firm acid spine. It needs time; open 2020+"

### Availability

Suggested retail price: \$32.00

To order wine, please contact Rimu Grove Winery:

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