



ROCK FERRY
WINE OF NEW ZEALAND

2018 Rock Ferry Late Harvest Riesling

Vineyard: The Corners Vineyard.

Region: Rapaura, Wairua Plains, Marlborough, New Zealand.

Viticulture: Our aim in the vineyard is to grow the best fruit we can so it can speak of its home and express its personality. To do this you need healthy vines and soil. By practicing organics and incorporating some biodynamic principles we believe we are doing our best to help achieve this and let our vineyards evolve and speak as they would like.

Winemaking: The grapes were hand harvested and whole bunch pressed into stainless steel barrels for fermentation with selected yeast. Once the desired alcohol and residual sugar balance was reached the fermentation was stopped and the wine was matured on full ferment lees until racked and prepared for bottling.

Tasting Notes: The nose shows enticing aromas of honeysuckle, citrus peel, and beeswax. Moving through to the palate gives notes of toasted lemon, honey and into characters of ripe golden stone fruits. The luscious sweetness is countered by a lively acidity that brings a freshness to the wine and extends out to a lengthy finish.

Technical: Alcohol - 12.5%. pH - 3.43. TA - 7.6g/l. RS - 103g/l. Contains sulphites. Certified organic and vegan friendly. RRP \$33.

Winemaker: Allan McWilliams.

