

# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## SUMMER RIESLING 2025

### TASTING NOTES

Sourced exclusively from our Rapaura vineyard, this off dry Riesling displays bright floral aromatics on the nose, paired with notes golden apple and citrus. The palate is refreshingly crisp, with intense flavours of white peach and lemon sorbet balanced by fine mineral acidity and a touch of residual sweetness.

### VINTAGE OVERVIEW

A mild dry winter was followed by very favourable weather conditions during flowering and fruit set, which produced increased yields compared to recent vintages. The warm settled weather continued through late December resulting in exceptional canopy health, before an extended period of cooler weather through January helped bring development back in line with the long-term average.

The ripening period was characterised by a return to the long hot windy days which Marlborough is renowned for, which helped reduce disease pressure and promote intense flavour and aroma development. This dry weather continued throughout harvest, without any significant rainfall events until the end of March, when harvesting paused for a few days to allow the vineyards sufficient time to dry out. Targeted yield management ensured the vines maintained a healthy crop level, with exciting potential shown by our younger vineyards that are producing intensely concentrated wines as they become more established.

Picking once again started in early March for Pinot Noir and Chardonnay, before a pause to allow additional hangtime for the Sauvignon Blanc to reach physiological ripeness, with Syrah the final pick on the 11th of April. A vintage not without its challenges, but one that highlights the strength of our vineyards and the quality of wines they produce.

### VINIFICATION

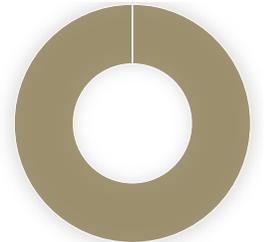
The grapes were hand harvested in the cool hours of the morning, followed by gentle whole bunch pressing to extract only the finest free run juice. Fermented at cool temperatures in small volume stainless steel vessels to retain the delicate floral aromatics and bright acidity, the tanks were chilled to arrest the fermentation early and achieve the perfect residual sugar and acid balance. The wine was kept on light lees for an extended period to help build texture and complexity on the palate, followed by finishing and bottling on the Wairau River estate.

### FLAVOUR PROFILE

Floral		Apple	
White Peach		Lemon Sorbet	

### VINEYARD COMPOSITION

Rapaura



### TECHNICAL DATA

Harvested from 22 - 28 March 2025	
Alc	9.5%
RS	24.6g/L
TA	8.7g/L
pH	2.94

