

ant moore

a+

2023 MARLBOROUGH RIESLING

COLOUR

Pale lemon.

NOSE

Honeysuckle and jasmine combine with citrus fruits, and a hint of lavender.

PALATE

Elegant and clean grapefruit and lime citrus notes, with a dry stone mouthfeel and hint of parmesan rind and honeysuckle.

WINEMAKING

Parcels of fruit from two sub-regions were chosen for their subtleties in profile. Stainless steel ferment using selected aromatic yeasts to retain character and contribute texture and roundness. 3 week fermentation to achieve desired residual sugar, bottle aged for 10 months before release.

ANALYSIS

Alc. 12%

pH. 3.09

TA. 7.14 g/L

G/F 3.9

CELLARING

Drink now through to December 2028.

Serve chilled.

