

ant moore

a+

2024 MARLBOROUGH GRÜNER VELTLINER

COLOUR

Vibrant medium gold.

NOSE

Bright and aromatic showing a hint of white pepper alongside white citrus blossom, fresh apricot and white peach.

PALATE

Dry and vibrant, layered with ripe stonefruit and a fine, chalky minerality.

WINEMAKING

The Brancott Valley's heavy clay soils produced an excellent low yielding crop with concentrated fruit. Following a stainless steel ferment the wine was moved to seasoned French oak to build character and contribute texture and roundness. Aged on fine lees for 7 months before bottling for release.

ANALYSIS

Alc. 12.5%

pH. 3.17

TA. 7.20

G/F 2.80

CELLARING

Drink now through to December 2029.

Serve chilled.

