



Riesling 2022

Tasting Notes

This wine has lifted lemon and floral aromatics. The palate is dry and zesty with bright acidity, an elegant palate and a mouth-watering minerality. Alongside the lemon curd character sit nectarine and honey. Crisp acidity is balanced by a touch of sweetness.

Vineyards and viticulture

This is a single vineyard wine produced from just one pick from our Waihōpai block in Marlborough's Southern Valleys. The 2022 vintage was perfect for Riesling, allowing us to pick at the optimal time, thereby maximising the intense flavours and gaining a touch of richness (apricot and honey notes) from some noble rot.

Winemaking

Picked in the cool of the early morning, the grapes were gently pressed with only the free-run juice fermented to make this wine. Cultured yeast is added to the juice and then it is fermented at low temperatures (10-12C) to retain the natural bright fruit aromatics.

100% Riesling, Alc 11%, RS 9 g/L, TA 7, pH 2.95, Vegan

Cellaring

With its naturally high acidity, good quality Riesling with intense flavours such as this one, will age beautifully. Five years plus – no problem at all.

Food Match

A brilliant aperitif, but also good with soft, white cheeses, feta, fresh seafood with lemon or lime flavours, poached or smoked fish, salads, green vegetable dishes and fresh summer herbs. Also good as a foil for richer dishes such as pates and terrines,

