



Brix at Harvest 38 average

Viticultural Practise			
pH	3.35	Planting Density	2.5 × 1.5m rows
T.A.	7.2 g/l	Trellis system	2 Cane VSP
RS	206 g/l	Yield	4.5 tonne/ha
Alcohol	10 %		



Botrytised Riesling — 2024

Vineyard Sites

Our Botrytised Riesling is drawn from three vineyards located within the Wairau Valley. Two are on geologically young, stoney, free-draining gravels close to the river; producing intense citrus aromas and pristine crisp acidity. The third is our Southern Valleys vineyard, composed of geologically older soils, crushed stones with a portion of clay which gives the fruit flavours of stone fruit and Asian spice, softer acidity and tremendous mouth texture.

Vinification

Harvest occurs 4-8 weeks after normal physiological ripeness and the degree of botrytised berries varies per bunch, usually around 40-90%. All fruit is hand selected, slowly pressed, cool fermented, cold settled, blended, fined and filtered prior to bottling.

Tasting Notes

It's got the backbone of a great Riesling, glorious gold glint, orange marmalade, apricot and toffee aromas, sweet opulent palate and a clean lingering finish - perfection!. Full unctuous mouthfeel, perfectly balanced with crisp, fresh acidity.