Generations of flavour

FORREST

Brix at Harvest	38 average

Analysis at bottling	
pH	3.64
T.A.	9.1 g/l
RS	200 g/l
Alcohol	9.5 %

Viticultural Practise	
Planting Density	2.5 × 1.5m rows
Trellis system	2 Cane VSP
Yield	4.5 tonne/ha



Botrytised Riesling — 2026

Vineyard Sites

Our Botrytised Riesling is drawn from three vineyards within the Wairau Valley. Two are situated on geologically young, stony, free-draining river gravels, producing intense citrus aromas and pristine, crisp acidity.

The third is our Southern Valleys vineyard, where geologically older soils of crushed stone and clay contribute stone fruit flavours, hints of Asian spice, softer acidity and generous texture.

Vinification

Harvest takes place 4–8 weeks after normal physiological ripeness, with the proportion of botrytised berries varying between bunches, typically around 40–90%.

All fruit is hand-selected and slowly pressed before cool fermentation. The wine is then cold-settled, blended, fined and filtered prior to bottling.

Tasting Notes

A glorious golden hue introduces enticing aromas of orange marmalade, ripe apricot and toffee. The palate is rich and opulent, with a luscious, full-bodied texture beautifully balanced by the crisp, fresh acidity that defines great Riesling. A long, clean and lingering finish completes this beautifully expressive wine.