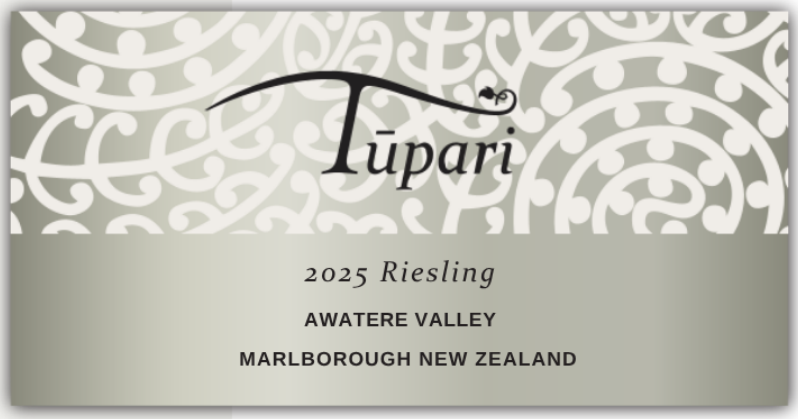


Region: Awatere Valley, Marlborough, New Zealand.

Style: Medium sweet with a crisp finish.

Colour: Pale straw.

Aroma: Lemonade, fresh limes and Granny Smith apples.

Palate: After an initial flush of sweetness the palate shows rich citrus/lime flavours. The finish is crisp and vibrant.

Cellaring: Ready to drink now to 2030.

Analysis:
Alcohol 10%
TA 8.1 g L
Brix 19.2
RS 28g L

Harvest date: 29th March 2025

Bottling date: 15th July 2025

Tūpari 2025 Riesling

The Tūpari Riesling block lies above the cliff face on our top vineyard terrace. Here the wind, sun and temperature fluctuations work to develop beautiful aromatics, while preserving fresh, crisp flavours.

Made in the classic Kabinett style, this elegant wine displays racy lemon and lime zest characters with beautifully balanced sweetness. Pale straw in colour, the nose is lifted with aromas of lemonade, fresh limes, and Granny Smith apples. The palate opens with a gentle flush of sweetness before revealing vibrant citrus and juicy lime flavours. The finish is clean, crisp, and mouthwatering.

Food match:

Thai green curry – the wine's sweetness balances the spice, while the acidity cuts through coconut richness.

Cheese match:

Perfect with Gorgonzola Dolce, aged Gouda, or fresh goat cheese. The wine's citrusy sweetness balances salty or tangy cheeses beautifully.