

Tūpari 2026 Dry Riesling

The Tūpari Riesling block is situated on a thin terrace stretching along the top of the cliff face with magnificent valley views. Here warm days and cool nights combine to create the distinguishing mineral character and rich flavours typical of the Awatere Valley.

Delicate aromas of honeysuckle, lemon and lime lead to a vibrant and refreshing palate. Bright citrus flavours of fresh-cut lime and lemon zest are complemented by subtle mineral notes, with a beautifully dry, crisp finish that lingers on the palate.

Region: Awatere Valley, Marlborough, New Zealand.

Style: Crisp, aromatic and dry.

Colour: Pale straw with green tints.

Aroma: Honeysuckle, fresh lemon and lime.

Palate: Fresh cut limes, lemon zest and mineral notes. Finish is dry and crisp.

Cellaring: Crafted as an immediate drinking style, but will develop additional complexity over time.

Analysis:
Alcohol 10.7%
TA 7.6 g L
Brix 20
RS 5.9 g L

Harvest date: 26th March 2026

Bottling date: 9th September 2026

Food match:

Fresh oysters with lemon & mignonette. The natural sweetness of the oysters complements the delicate floral notes, while the citrus and acidity mirror the wine beautifully.

Cheese match:

Fresh goat's cheese with pear or apple slices. The creamy, tangy character of goat's cheese works particularly well with the wine's lemon, lime and mineral notes.