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## MARLBOROUGH CANTERBURY RIESLING 2008

### TASTING NOTES

The colour is Medium straw yellow.

Intense fruit concentration with complex aromas of ripe citrus, apricot kernel, beeswax and lemon honey with a hint of struck match.

Richly flavoured and weighted wine with flavours of sherbet and fresh marmalade on the palate. The medium residual sugar is balanced by tangy acidity

### WINEMAKING NOTES

The fruit was sourced from Giesens Marlborough vineyard in the lower Waihopai Valley and supplemented with contract grown fruit from Rapaura and Canterbury. The grapes were harvested when the flavour profile was optimum taking into account some pressure from the weather Gods. The wine was fermented over 4 weeks by yeast selected for their ability to ferment Riesling through to the desired sugar levels. The wine was racked off yeast lees soon after ferment before fining and preparation for bottling. This fruit driven style with some residual sugar is best enjoyed well chilled with fresh fish, scallops and spicy dishes.

### WINEMAKING DATA

Brix at harvest:	20.5°	pH in wine:	3.11
Total Acidity at harvest:	8.8 g/l	TA in wine:	8.9g/l
pH at harvest:	3.13	Alcohol:	11.5%
Aging potential:	3 – 5 years	Residual Sugar :	20.5g/l

**Winemaker:** Andrew Blake

