# MARLBOROUGH
# RIESLING
# 2010

## Tasting Notes

Stunning aroma of orange blossom with mandarin, kaffir lime and hint of ginger. The palate has a luscious, juicy weight from natural residual sugar kept fresh and lively by an acid minerality ensuring a vibrancy and focus on the dry finish where flavours of orange blossom and honeysuckle linger.

## Winemaking Notes

The 2010 Marlborough Riesling vineyards are all situated within the Wairau Valley of Marlborough. At harvest we hand picked a proportion of the grapes with the remainder being machine harvested. The majority of the blend was fermented relatively cool in tank using various aromatic yeasts. The parcel of hand picked fruit was crushed and pressed without destemming and the cloudy juice fermented by wild yeast. This ferment was stopped with a high residual sugar and a portion added back to this blend to achieve the balance we were after. The 2010 Riesling is sweeter than previous vintages but it displays a lovely pure acidity which is a real highlight and should set the wine up well to further develop in the bottle over coming years.

## Notes:

## Wine Data

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| **Aging Potential:** | 5 years |
| **Brix at harvest:** | 22.5 |
| **Alcohol:** | 11.5% |
| **TA at harvest:** | 8.68 g/L |
| **TA in wine:** | 7.30 g/L |
| **pH at harvest:** | 3.07 |
| **pH in wine:** | 3.30 |
| **Winemaker:** | Andrew Blake |