



2015 Riesling 'Dry'

Tasting Notes

The wine is a brilliant pale straw green colour. Aromatically it speaks of the site, the variety and the vintage. At once delicate with white flowers, lemon blossom and lime zest then turning more serious with an undercurrent of stony minerality. On the palate the wine is refreshingly dry with more those lime zest/lemon peel characters that build in complexity in the mouth as deeper, riper fruit fills the mid palate all the time balanced by knife edged acidity. The lees influence adds a slightly doughy sensation that serves to knit the fruit to the acidity effectively masking the barest amount of residual sugar. And remember as great Riesling has the capacity to age, don't be surprised if it looks great after a decade or so.

Wine Analysis: Alcohol 12% Acidity 7.65 g/L pH 3.03 Residual Sugar 4 g/L

Vineyard & Winemaking

Waipara has developed a formidable reputation for Riesling since the early Robard & Butler Amberley Rieslings of the 1980s and 90s. We planted our Riesling in 2 blocks in 1989 and 1990, one on a gravel terrace quite close to the Waipara River and the second on a higher terrace on the world famous (in Waipara) Glasnevin soils. Each block has their own growth characteristics. The river block sips gently from the nearby water table meaning the vines grow well, the fruit ripens slowly retaining the all important fruity acidity. The upper terrace is less vigorous, the vines are consequently smaller, the crop load lower and the fruit more concentrated, fruit a little riper with more pronounced citrus peel characters. So by putting the blocks together we come out with a wine reflective of the whole farm, the best of both worlds so to speak.

The fruit was hand harvested in two batches, whole bunch pressed and settled overnight before racking, taking the slightest modicum of solids into tank for ferment. We have learned from previous experience that keeping the solids levels up slightly adds texture and dimension to our Riesling while retaining the purity and elegance of this classical variety. The ferments were monitored and tasted daily and allowed to go to near complete dryness as we felt that the wine had sufficient fruit weight to "go dry" as it were. Once fermentation was complete the components were blended together taking a small amount of yeast lees to act as a preservative during tank maturation for the next 10 months. Over this time the wine has put on a little weight but still retains the vibrancy, life and vitality of a classic Waipara dry Riesling.

Harvest dates: 28 – 31 March Brix 21 - 21.5 Acidity 7.65 – 11.5 .g/L pH 3.02 - 3.17

Awards

International Wine & Spirit Competition 2016 - **Bronze Medal**
 Decanter World Wine Awards 2017 - **Bronze medal**
 International Wine Challenge 2017 - **Bronze medal**