



2016 Riesling 'Dry'

Tasting Notes

The 2016 Dry Riesling is an attractive pale straw colour with subtle green hues. Aromatically it shows a good range of ripeness from perfumed floral notes, a little like apple blossom, a trace of lemon/lime and deeper baked apple and mandarin characters, all underpinned by dusty/chalky minerality. In the mouth the wine is medium bodied with soft white flower and citrus blossom on the entry that builds nicely into a citrus dominant mid palate. Well balanced fruity acidity offsets a sliver of natural fruit sweetness that gives the wine good line and length. It will reward medium term cellaring to allow the structural elements of the wine to relax into the fruit and give maximum drinking pleasure.

Wine Analysis: Alcohol 12.5% pH 2.95 Acidity 6.4 g/L

Vineyard & Winemaking

Our dry Riesling is grown on two terraces. The upper terrace of ancient Glasnevin gravels consisting mainly of greywacke alluvium interspersed with wind blown loess. These soils are referred to as "droughty" by the locals which we can only assume that it means they probably weren't that good for growing grain or fattening lambs. On the other hand they do grow damn fine grapes & our Riesling particularly loves the low fertility, giving us small crops of intensely flavoured berries. The lower terrace is more recent in geological terms with gravels brought down from the Waipara Gorge and contains more carbonates mixed in with the sandstone. Being beside the river this soil is slightly more silty giving it higher fertility and slightly more vigour to the vines. The 2016 growing season was one of the warmest on record and these Riesling vines simply lapped this up. By harvesting at different stages of ripening we were able to capture a broad spectrum of flavours that express Waipara to its fullest.

Harvest dates: 17 – 29 April Brix 19.7 – 20.5 Acidity 8.1 – 8.6 g/L pH 3.06

Awards

International Wine & Spirit Competition 2017 - **Silver Medal**