



## 2017 Riesling

### Tasting Notes

Aromatically it sings of fresh white flowers - apple blossom, lemon flowers, then reveals more concentrated citrus zest aromatics of lemon & lime. On the palate, the wines are crisp, dry and refreshing. Framed in a stony mineral undercurrent that gives the wine a sense of presence in the mouth. It will drink beautifully while young delivering all the primary fruit characters that Waipara is renowned for, while with time in the cellar it will develop those lovely toasted, honeysuckle and citrus peel characteristics that we know Riesling devotees love.

**Wine Analysis:** Alcohol 12.6% Residual Sugar: 9 g/L pH: 2.95 Acidity: 6.4 g/L

### Vineyard & Winemaking

In no other variety is there such pure expression of terroir, an absence of winemaking trickery and the overwhelming sense that the best Rieslings in the world have an acutely overarching sense of place.

We have been growing this venerable variety on this place for nearly 30 years. So we have learned the hard way how not to grow it. It is not particularly vigorous so it needs some fertility, especially when it is grown on 'own roots', that is to say without grafting onto a rootstock. It can be quite fruitful but when allowed to carry a full crop it has a tendency to develop bunch rot, not just the 'porriture noble' but the ignoble rots such as black, brown, blue/green and the detestable sour rot leading to unacceptable levels of volatile acidity. But when it is grown with a degree of respect in terms of crop load and level or ripeness it can lead to one of the most thrilling wines on the planet. It is always our intention to bring our wines to you in ways that offer integrity and honesty so one could argue that with this wine we have laid ourselves bare.

Hand-picked, whole bunch pressed, cool fermented and kept on lees for a moderate time there is nothing in this wine except grapes. No oak, not malo, no (or not much) residual sugar to hide any shortcomings, just crisp, clean flavour, outstanding concentration, and fine lacy acidity that both refreshes the palate and invites another sip. The 2017 iteration of Estate Riesling is again a combination of two blocks on our farm, picked at different points of ripeness, fermented separately then blended together to form a complete package greater than the sum of the component parts.

**Harvest dates:** 6 -19 April Brix: 20.5 - 22 pH: 3.05 - 3.16 Acidity: 8.3 - 8.5 g/L