



2021 Dry Riesling

Tasting Notes

Light straw with a pale gold green hue and silver flecks.

Aromas of pure green apples, lemon, lime leaf with delicate white florals and oyster shell.

Mixture of orange and yellow citrus balanced with crisp fresh acidity, river stone minerality that is synonymous with our vineyards. Crunchy stone fruit and lime zest provide a cleansing drive on the finish.

Final Wine: Bottled: 16/12/2021 Alc:12.5%. pH:2.86 TA:7.28g/l RS:6.76g/l

Vineyard & Winemaking

Winter 2020 was the mildest on record on our site and this meant the vines became active earlier than normal. The region was hit with two frost events in the spring, the 30th of September event luckily missed our vineyards, but we were lightly touched on our lower terraces during the 16th of October event. We had reasonable weather over flowering with only a few cool showery periods which meant a relatively good fruit set. The new year started with some dry mild days and cool nights for January but warmed up with some typical north canterbury winds for Feb and early march, this pushed ripening along and we picked our first fruit on the 17th of March, our second earliest harvest. The weather over the harvest period was very settled but dry. This allowed us to pick our parcels of fruit without too much external pressure, meaning we were able to let the fruit hang until acid, phenolics and brix all lined up nicely. The resulting wines show great typicity, with concentrated fruit, bright acid, and great structure.

Our organically grown grapes are hand harvested then whole bunch pressed gently over several hours. The must settled overnight before being racking off gross solids taking only fluffy lees.

Fermentation is allowed to proceed slowly at low temperature and stopped when the sugar, acid, alcohol and phenolics are in balance. We hold the wine at a cool temp for the remainder of its time in the cellar to retain its natural co2 spritz from primary ferment. The wine is racked post ferment and spends 6 months on fine lees before being gently filtered for bottling.