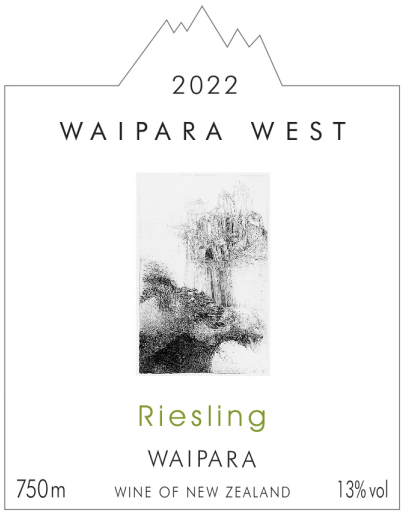

2022 Riesling

Tasting Notes

Crystal clear with a pale gold green hue and silver flecks.

Aromas of granny smith, key lime, honeysuckle flowers and oyster shell.

Initially a mixture of orange and green citrus, generous palate weight from the high solids fermentation, the natural spritz give the palate a lift while the crunchy stone fruit, lime zest and saline minerality provide a cleansing drive on the finish that lingers long after the wine is gone.

Final Wine: Bottled: 20/12/2022 Alc: 12.9% pH: 2.94 TA: 7.60 RS: 6.80g/l

Vineyard

North Canterbury's warm start to the 2022 vintage was welcome after the challenging frost events of 2021. Bud burst was reasonably early in late September. This was followed by frequent rain events up to flowering, which raised disease pressure throughout the district. This weather also resulted in a patchy flowering, and this set a smaller crop for the 2022 harvest.

The warm start was tempered by cool weather in the new year as growing degree days dropped significantly to the long-term average. This cool weather dragged out the ripening process but allowed for extra vineyard work with increased canopy management and some crop thinning to ensure the fruit had minimal damage from disease and the crop load could be ripened.

Settled weather during harvest allowed for very careful picking decisions, and the resulting wines are true to site and season.

Winemaking

Our organically grown grapes are hand-harvested, and then whole bunch pressed gently over several hours. This wine is fermented with high solids and only the very heavy less is left behind at racking.

Fermentation is allowed to proceed at a moderate 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.

Awards

International Wine Challenge 2026 **- Silver Medal**