



## Riesling 2019

Concentrated, juicy and vibrant

### COLOUR

Pours a bright, pale straw with green flecks around the rim.

### AROMA

A youthful, complex nose showing hints of freshly squeezed lime juice, orange blossom, star jasmine, honeysuckle and orange peel over a core of ripe, crunchy apple.

### AGEING POTENTIAL

The essential match is Vietnamese or Thai flavours, with chilli, mint and lime. Roast pork is also superb, the wine acting like the apple sauce. This wine will improve for 5 to 8 years from vintage.

### PALATE

Lovely purity of fruit on the dry palate, with just a hint of apple sweetness adding flesh and volume to the bony structure. Concentrated, juicy and vibrant, yet retaining a delicacy and lightness of touch thanks to the mouth-watering acidity and floral lift, this is a classic example of dry Riesling from a classic Martinborough vintage.

### WINEMAKING

Fruit from Pinnacles 3%, Cloustone 12%, Nga Waka 30% and our organically farmed Om Santi Vineyard 55%. Cool fermented to 12% alcohol, pH 3.1, TA 7.2 and RS 10.8g/L giving added weight and texture to the wine.

### WINEMAKER

Guy McMaster

### TECHNICAL DETAILS

Picking Date: April 2019

Alcohol: 12.0%

Bottled: August 2019

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