



Riesling 2020

Concentrated, juicy and vibrant

COLOUR

Pale lemon with brilliant clarity.

AROMA

A clear and precise nose showing freshly squeezed limes, Granny Smith apple, white flowers and wet river stone.

AGEING POTENTIAL

A great match for Asian-style food with a lick of spice, it goes well with seafood, roast pork and Mexican. One of the great white cellaring wines of the world, this will reward cellaring for up to 15 years.

PALATE

Dry, crisp and piercing on entry, the mid-palate gives a nod to refreshing summer glasses of Roses lime cordial, a floral lift and pleasing fruit sweetness driving the taut, mineral-infused finish. A classic iteration of dry Riesling that showcases Martinborough's unique alluvial terroir.

WINEMAKING

70% from our organic vineyard - Om Santi, the balance split between Pinnacles and Clouston. The grapes are gently pressed with 20% taken straight to barrel; the balance cold settled overnight and then racked to stainless steel. The barrel ferment is a mix of wild and inoculated yeasts, with 11.5 grams of residual sugar in the tank portion. The wine is aged for a further 2 months on lees before bottling.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2020

Alcohol: 11.5%

Bottled: July 2020
