



## 2009 MARLBOROUGH RIESLING

### Winemakers Notes

This wine uses fruit from two different vineyards. About  $\frac{2}{3}$  comes from a block at Spring Creek and the balance is from a mature vineyard in Dog Point Road. The two parcels were vinified separately and then assembled at dryness. Vintage 2009 was one of the best we have ever seen for Riesling in Marlborough. The fruit was wonderfully healthy and had a purity of flavour that we seldom see. As always, Siha 7 was our yeast of choice. This particular yeast is wonderful at preserving fruit characters in the finished wine.

### Analysis

<b>Alc</b>	12%	<b>Acid</b>	8.1 g/L	<b>Res Sugar</b>	8.3 g/L	<b>pH</b>	3.01
------------	-----	-------------	---------	------------------	---------	-----------	------

### Tasting Notes

**Colour:** Very pale at bottling but with time this wine will pick up green-gold tints.  
**Bouquet:** Aromatic intensity looks set to be one of the hallmarks of the 2009 Marlborough Rieslings. This wine leaps from the glass with masses of citrus, citrus blossom and spice.  
**Palate:** Medium bodied and beautifully fine with a perfect balance between acid and sugar. The finish is long and pure.

### Cellaring

This wine can already be consumed with pleasure, but will age gracefully over the next few years if cellared correctly.

### Food Matches

Riesling is the most versatile of all wines - an excellent refreshing aperitif and a great match to many food styles, from light salad based meals to spicy ethnic dishes and richer foods.

### Independent Reviewer's Comment

A lovely youthful wine displaying green apple, lemon/lime, floral and subtle chalky characters on the nose. It's finely textured on the palate with crisp acidity and a beautifully flowing mouthfeel. The wine shows classic elegant Riesling structure and a lengthy finish.

### Awards

**Gold Medal** – Air NZ Wine Awards 2010

**Silver Medal** – LiquorLand International Wine Competition 2010

**Four ½ Stars** – Wine Orbit 2010