



2010 MARLBOROUGH RIESLING

Sustainable Wine NZ Registration Number: SW8ADDA38ED9

Winemakers Notes

This wine is based on fruit from a high performing vineyard at Spring Creek on the Wairau Plains. This is supplemented with a small parcel of fruit from a vineyard at the mouth of the Omaka Valley. Both vineyards produce fruit of exceptional purity and focus. Spring and summer in Marlborough were warm and settled and this allowed us to harvest well ripened and flavoursome fruit. Cool fermentation with a yeast strain that is known to amplify Riesling's lovely citrus and floral aromas (Siha7) has given us a dry wine of great poise and beauty. We have consciously bottled this wine while young, fresh and focused.

Analysis

Alc 13% **Acid** 9.1 g/L **Res Sugar** 7.5 g/L **pH** 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 2010 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 beautifully expressed Riesling with lime, grapefruit, floral and peach characters on the nose. The palate is juicy and lively with a touch of sweetness and a lingering crisp finish. A lovely dry Riesling showing plenty of appealing flavours, offering amazing value for money." SK Aug 2011

Awards

Gold Medal/Top 50 – New World Wine Awards 2013

Trophy & Gold Medal – Marlborough Wine Show 2012

Gold Medal – Royal Easter Show Wine Awards 2012

Gold Medal – Spiegelau International Wine Competition 2011