

## 2013 MARLBOROUGH RIESLING

Sustainable Wine NZ Registration Number: SW8ADDA38ED9

### Winemakers Notes

Our 2013 Marlborough Riesling is sourced from Grant and Kirsten Coles' vineyard at Spring Creek. We have been sourcing fruit from this block since 2005 and the wines have won a number of gold medals and trophies. The fruit in 2013 was in superb condition. This year we used just the free run component to craft this wine. It was tank fermented and as usual we used a yeast called SIHA7. This yeast was originally isolated from a German Riesling ferment and has proven to work wonderfully well under New Zealand conditions. As always, we have left a dash of residual sugar in the wine.

### Analysis

**Alc** 12%      **Acid** 9.3 g/L      **Res Sugar** 7.5 g/L      **pH** 2.95

### 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 2013 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

'The role acidity plays in riesling cannot be overstated. In this wine, it not only gives structural focus, but lifts and refreshes, giving the drink a salivating quality. Lemon pith, tangerine and wet-stone flavours all make statements in this lively style. Still quite closed and shy, it would definitely benefit from a few years in the cellar.' -Cuisine March 2014

### Awards

**4.5 Stars & Best Buy** – Cuisine Magazine March 2014