

2014 MARLBOROUGH RIESLING

Sustainable Wine NZ Registration Number: SW4C77C7E27A

Winemakers Notes

Our 2014 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 2014 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 12.5% **Acid** 8.4 g/L **Res Sugar** 6.7 g/L **pH** 2.99

Tasting Notes

Colour: Very pale at bottling but with time this wine will pick up green-gold tints.
Bouquet: Wines from this vineyard always have great subtlety and great purity. Lemons and limes, both the fruit and the flowers.
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

"It's elegantly lifted on the nose showing lime zest, stone fruit and floral characters, leading to a finely textured palate that's juicy and vibrant with a touch of sweetness, finishing pleasingly dry. A very enjoyable riesling. At its best: 2015 to 2020" Sam Kim, Wine Orbit

Awards

90 Pts/4^{1/2} Stars – Wine Orbit Sept 2014