

## 2015 MARLBOROUGH RIESLING

Sustainable Wine NZ Registration Number: SW78544B4ECF

### Winemakers Notes

Our 2015 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 2015 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 7.2g/L                      Res Sugar 6.6g/L                      pH 3.10

### 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

### Awards

**Four Stars/Best Buy** – Cuisine Magazine March 2016