2020 Riesling

Enjoy striking notes of lime and mandarin and delicious, succulent, juicy sweetness.

Where I'm From

Waipara and Marlborough, New Zealand

How I'm Grown

The 2020 harvest season will be one to remember for decades to come. The New Zealand wine industry had commenced picking just as the government announced a nationwide lockdown due to COVID-19. The team did an outstanding job to produce some spectacular results, including top quality fruit and what looks to be an outstanding vintage.

Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Budburst was nice and even, and settled weather during the harvest period allowed fruit to be picked at optimum flavour spectrums. The Waipara region enjoyed a long, hot growing season. Conditions were ideal for Riesling, which made for perfect fruit with good clean flavours.

How I'm Made

After pressing and settling for 36 hours, the clear juice was fermented in separate vineyard batches, mostly at cool temperatures. We used a selection of different yeasts to amplify the regional characteristics of the Marlborough portion of the blend. Our winemakers tasted each parcel daily and stopped the ferment when the acid/sugar/alcohol balance was reached and when the aromas of spice and exotic tropical notes were present. Stopping the ferment early retains natural sugar which creates the beautiful off-dry element of this wine. Following blending this Riesling is kept on light lees until bottling, ensuring flavour-intensity.

The Techy Stuff

Alc 9.8% • pH 3.1 • TA 6.7 g/l • Residual Sugar 43.5 g/l

Match Me With...

A Vietnamese chicken salad with fresh mint, coriander and a touch of fresh chilli.



