

WAIPARA HILLS

Waipara Valley Riesling 2013



COLOUR

Pale green.

NOSE

Fresh cut apple, melon, lime, spring flowers and fresh ginger.

PALATE

The wine is rich and mouth filling, with lovely crisp acidity. Persistent and refreshing.

COMMENTS

Fresh and vibrant acidity combined with generous and mouth filling fruit flavour. Full of character and personality, with an enduring finish.

VINIFICATION

Mostly machine harvested, then cool pressed with some skin contact. The wine was settled and fermented in stainless steel tanks for freshness. Once settled, the juice was fermented with a range of yeasts at cool temperatures (12 - 15°C) for approximately 3 weeks, then racked off lees and kept chilled for 3 weeks before sulphuring and warming before blending.

VINEYARD REGION

100% The Mound Vineyard, Waipara Valley.

VINTAGE CONDITIONS

The cool Spring slowed down the start of the season, but a warm and stable summer gave the best possible conditions for fruit and flavour development. Some rain at the start of the harvest period slowed things down, but didn't affect the overall quality.

VARIETAL COMPOSITION

100% Riesling.

WINE ANALYSIS

ALC: 12%

ACIDITY (TA): 8.3 g/L

RESIDUAL SUGAR: 13.3 g/L



Waipara

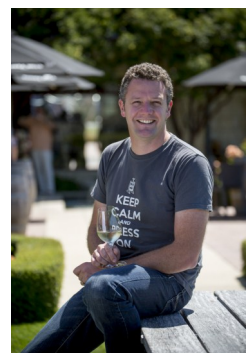
CELLARING:

This wine will develop with patience and time, peak drinking 2014-2016.

SERVE:

Lightly chilled.

FOOD MATCH: Tender chicken Redang curry with coriander.



WINEMAKER
SIMON MCGEORGE

