



# WAIPARA HILLS

*Established in 2001, Waipara Hills is an award winning wine range from the South Island of New Zealand. Recipient to over 500 medals Waipara Hills has developed a fine reputation for crafting rich aromatics, with vibrant, complex flavour.*

*The Waipara Hills Cellar Door is located in the picturesque Waipara Valley, a short scenic drive north of Christchurch. Set amongst landscaped gardens, with spectacular views across The Home Block Vineyard to the Teviotdale Hills, our home captures the 'Soul of the South'.*

## RIESLING

### VINEYARD REGION

Sourced 100% from The Mound Vineyard in the Waipara Valley, where there is a layer of clay across the soil surface which adds complexity to our wines.

### VINTAGE CONDITIONS

A frost in Spring knocked the vines around but the combination of a small crop and a warm, dry temperatures resulted in fruit of great concentration and depth. Autumn was consistent and we were blessed with fruit of exceptional quality.

### VINIFICATION

Parcels were harvested and brought directly into the winery for, in most cases, immediate pressing, whilst 10% were left to soak on skins for a further 12 hours to extract flavour. The juice was left to settle until very clean, then racked, warmed and inoculated with selected yeasts to promote texture. Fermentation was stopped when sweetness levels balanced nicely with the natural acidity of each parcel. The wines were refrigerated for a month then racked, sulphured and racked again to mature without yeast influence, developing fresh fruity flavours. Finally the wine was blended, fined using natural methods, and finished for bottling.

**WINE:** 2015 Waipara Hills Waipara Valley Riesling

**COLOUR:** Pale green.

**NOSE:** Bursting with red apple, lime and mandarin aromas with a touch of ginger spice.

**PALATE:** Flavours of red apple, rich mandarin and grapefruit pith. A bold and rich style of Riesling which delivers a crisp and lingering finish.

**SERVE:** Chilled in a generous glass, with barbequed pork marinated in lime juice.

**CELLARING:** Drink young to capture the fresh, crisp flavours of this wine. With time it will blossom and develop. Peak drinking 2016—2018.

**ANALYSIS:** ALC 12.0% | ACIDITY (TA): 8.6 | pH 3.6 | RS: 14.7g/L



“With bold flavours and richness,  
this wine is a winner this season”

Simon McGeorge,  
Waipara Hills Winemaker



OPEN DAILY 10AM - 5PM

780 Glasnevin Road | SH 1 | Waipara | North Canterbury