



2015 'Juliet' Riesling Marlborough (Sustainable)

SOILS	CLAY OVER RIVER GRAVELS
ALCOHOL	11 %
T.A	8.5 G/L
RS	14.3 G/L
BRIX	21
PH	2.96
HARVEST DATES	13 APRIL

Harvest & Winemakers' notes:

Sourced from 20 year old vines from a single vineyard site in the Southern Valleys. Handpicked and lightly whole bunched pressed, the juice was then fermented at cool temperatures (7 degrees) to retain crisp fruit intensity. Fermentation was stopped when the sugar and acidity were perfectly balanced. The wine was then rested on lees for 4 months to gain texture and palate weight. The acidity, texture and minerality of this wine interplay harmoniously.

Tasting notes:

Aromas of apricot, honeycomb and lemon zest are mixed with an underlying touch of tangelo and lanolin. The palate has a delicate ethereal frame, releasing juicy mandarin fruit with bright citrus and chalky extract. A concentrated and vibrant expression of Riesling which is an elegant aperitif and an excellent match for seafood or spicy Asian cuisine..