



2016 'Altitude' Riesling Marlborough (Sustainable)

SOILS	WIND BLOWN LOESS OVER DEEP CLAY
ALCOHOL	13%
T.A	6.9 G/L
RS	1 G/L
BRIX	21.1
PH	2.99
HAND HARVEST	25 APRIL 2016

Winemakers' notes:

Vineyard: Sourced from our Brookby Hill Vineyard in the Southern Valleys, the rich clay soil and densely planted vines help to produce complex, ripe wines with great structure. The grapes were thinned to one bunch per shoot to increase concentration and flavour. All leaves were removed from the fruiting zone to achieve maximum ripeness and to avoid any unripe characters.

Winery: The grapes were handpicked and whole bunch pressed directly into 5 year old French hogshead barrels for wild fermentation. The wine was then aged on full yeast lees for 11 months. Unfined and unfiltered.

Tasting notes:

Colour: Light gold.

Nose: Beeswax and honey aromas mingle with a crystallised ginger character, white florals and citrus.

Palate: Fine and precise this wine has layers of crushed lime, orange blossom and apricot over talc, chalk and savoury flavours. Extended lees ageing has added complexity and depth while the wine remains pure and elegant with a long, focused, dry finish.

The wine pairs beautifully with ceviche, sophisticated fresh Asian dishes or try with a kiwi classic - whitebait fritters. Drink between 2017 and 2025.

Winemakers: David Clouston & Sanna Stander