



2018 'Juliet' Riesling Marlborough (Sustainable)

SOILS	WINDBLOWN LOESS OVER CLAY
ALCOHOL	12 %
T.A	8.9 G/L
RS	27.5 G/L
BRIX	22.1 & 23.6
PH	2.9
HARVEST DATES	31 MARCH & 2 APRIL

Harvest & Winemakers' notes:

Sourced from our Brookby Hill vineyard in the Southern Valleys, the fruit for this wine was hand harvested over multiple picks to maximize complexity of flavours. The grapes were lightly whole bunch pressed and the juice fermented at cool temperatures to retain varietal character. Fermentation was stopped when the sweetness and acidity were in perfect balance. The wine then rested on yeast lees for four months to gain texture and palate weight. The acidity, texture and minerality of this wine interplay harmoniously.

Tasting notes:

Aromas of lemon honey and dried apricots are mixed with subtle aniseed and white floral notes. The palate is delicate and pure with ripe phenolic structure, releasing pithy citrus flavours of lemon balm and marmalade. This Riesling has a delicious mouthfeel and nicely coats the mouth without being cloying. Clean and fresh, this wine makes an elegant aperitif and an excellent match with spicy Asian or Indian cuisine.

When to drink: 2018-2026

Winemakers:

David Clouston & Sanna Stander