

Marlborough Sun

PRODUCED IN NEW ZEALAND

EDITION 18

2017 Grüner Veltliner



PALATE

Fine grained with appealing chalky structure. Rich layers of ripe apple, stone fruit and apricot, with a mouth filling waxy finish.

AGEING POTENTIAL

Perfectly balanced for immediate enjoyment, this wine will continue to evolve and reward over the next three years.

AROMA

White peach, nectarine, apple infused with fragrant vanilla.

FOOD MATCH

Any Asian food from Vietnamese to Thai or spicy Chinese. Also great with seafood and seasonal salad.

WINEMAKING AND VITICULTURE

Produced with fruit harvested from vineyards in the Omaka Valley. Careful crop manipulation to ensure vine balance is essential for this highly prolific and large bunch producing variety.

The grapes were gently harvested and pressed. The free run juice was fermented in

stainless steel with selected yeast. Pressing components were fermented in old oak and retained on lees post ferment to add complexity and roundness to the palate. Components of selected parcels were blended post ferment and carefully finished for bottling.

WINE ANALYSIS

Colour	Pale straw	Residual Sugar	2.4 g/L
Alcohol	12 % v/v	pH	3.20
Total Acidity	5.1 g/L		