

Marlborough Sun

PRODUCED IN NEW ZEALAND

EDITION 20

2021 Grüner Veltliner



AROMA

White pepper, dried citrus peel, nectarine combined with red and yellow apple infused with fragrant vanilla bean.

PALATE

Fine grained with appealing chalky structure. Rich layers of ripe apple, mandarin and peach. The palate has a dry mouth filling feel with a long and lingering finish.

AGEING POTENTIAL

This wine will continue to evolve and reward over the next three years.

FOOD MATCH

An exceptionally food friendly wine, this Grüner Veltliner will complement a wide range of dishes including Thai noodle 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	12.5 % v/v	pH	3.44
Total Acidity	5.3 g/L		