

2023

# HAWKSHEAD

## Riesling

Sub Region: 100% Lowburn | Single Vineyard  
Colour: Bright, luminescent sun-bleached straw  
Style: Off-dry in style

### Flavour Profile

The 2023 HAWKSHEAD 'Single Vineyard' Riesling is OFF-DRY in style; with a delightful texture and marked nuances of zesty lime, honey and spicy white blossom.

The vitality and freshness wake up your taste buds with mouth-watering fruit acidity and invite you to detect its distinct Central Otago mineral notes. The delicate elegance does not lessen the wine's generous depth and length; it is our unique HAWKSHEAD take on a Kabinett-style Riesling.

This is the perfect wine for Foodies, it is not seeking centre stage on your palate, instead, it offers endless food pairing opportunities. The wine is also very agreeable just on its own.



### Winemaking Comments

Hand harvest Date: 1st April (89%) and 15th April (11%)  
Fermentation: Whole bunch pressed with skin contact for phenolic drive for 8 hours  
Fermentation lasted 6 - 8 weeks  
Ferment Temperature: 100 % stainless steel  
Yeast: 16 - 22°C  
Post Fermentation: 100 % Indigenous (natural)  
Filtration: Rested on lees for 3 months  
Fining: Yes - For clarification before bottling.  
Wine Analysis: No - Vegan Friendly  
PH 3.05 | TA 7.2 g/l  
Alc 13 % | Res Sugar 5g/l  
Bottling Date: 5th September 2023  
Wine Maker: Dean Shaw

