

SETTLEMENT

SINGLE VINEYARD - MARLBOROUGH - NEW ZEALAND



ASHMORE RIESLING 2020

Stongly varietal showing lifted aromas and flavours of ripe citrus and fresh white peach. Great balance where the sweetness level shows but the effect is one of a tangy dryish finish. Looking very youthful at this stage and from the delicacy of the palate is showing the potential to develop positively for many years.

ALCOHOL 11.5%
pH 2.91
ACIDITY 8.8 g/L
RS 18.26



ASHMORE VINEYARD

This established north facing vineyard receives all day sun, and coupled with cool Marlborough nights, makes for ideal cool climate growing conditions for our Riesling fruit. The free draining, deep alluvial silt loam soil profile, overlying a clay sub soil, means that very little irrigation is required, even in dry years. Ashmore Vineyard was planted in 1997 with conversion to organics beginning in 2009, and full certification achieved in 2012. Riesling fruit from this vineyard offers a vibrant aromatic, citrus profile, with notes of red apple, melon and fresh herbs.

The 2020 vintage was one of the best the Marlborough region has seen with a warm growing season and minimal rainfall.

WINEMAKING

Hand-picked and whole bunch pressed slowly to tank. Settling for 3 days before racking to tank for ferment. This wine was inoculated and went through a cool ferment before ageing in tank for one year prior to bottling.