



#### **MARLBOROUGH**

# Private Bin Riesling 2023

### **Winemakers Comment**

Bright lifted aromas reminiscent of spring; white florals and fresh lemon and limes jump out of the glass. The palate is light and crisp showing juicy mandarin and lime flavours with a hint of slatey minerality on the finish. This Private Bin Riesling is an off-dry style displaying excellent fruit sweetness balanced with zesty sherbet-like acidity on the finish.

## **Serving Suggestion**

Perfect chilled as an aperitif, or serve with lightly spiced Asian cuisine.

### Season & Viticulture

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, and due to healthy soil moisture levels the canopies looked lush and vibrant. The start of 2023 summer was mild and unseasonably humid and wet. In February the weather settled and presented us sunny and warm autumn condition that provided excellent conditions for our fruit.

## Winemaking

Cool ferment in stainless steel to preserve the fresh fruit characters and zippy acidity.

## **Technical details**

VARIETIES: Riesling ALCOHOL: 11.5% TOTAL ACIDITY: 8.5g/l

**PH**: 3.05

RESIDUAL SUGAR: 10.92g/l