



Nelson Riesling 2014



ANALYSIS

Vintage: 2014

Alcohol: 12%

pH: 3.11

T/A: 6.7 g/L

R.S: 11g/L

TASTING NOTES

A bright, pale green-gold in the glass, this distinctive and vibrant wine from Nelson displays complex and lively aromas of fresh limes, orange blossom and elderflower. On the palate this medium-dry Riesling features mouth-filling ripe fruit, citrus and floral flavours - all finely balanced with bright natural acidity, a characteristic minerality and just a touch of luscious honey sweetness. Crisp and juicy, this refreshing wine leads to a long and elegant yet concentrated finish.

WINEMAKING

Grapes for this single vineyard wine were harvested early morning while the grapes were still cold and delivered directly to the near-by winery for pressing. During pressing the free run juice was kept separate from the harder more phenolic pressings, which were allowed to lightly oxidise before being racked together after settling. Fermentation was carried out in stainless steel tanks using a yeast strain chosen for its ability to enhance fresh aromatics and Riesling varietal characteristics. After a long and cool ferment, fermentation was stopped by cooling at the point when the acid and sugar levels were judged to be in perfect balance. After the wine had settled it was racked, stabilised and then left in tank with no winemaking intervention for a short period, allowing the wine to further develop. Once it was deemed ready, the wine filtered without fining before being bottled in late August.

VITICULTURE

The grapes for this Riesling were grown exclusively on the Hunter Block vineyard located on Nelson's Waimea Plains. This area is characterised by stony alluvial soils, plentiful sunshine and gently moderating sea breezes - all perfect for growing vibrant aromatic wines. The 2013/2014 growing season in Nelson started with an early bud-break after a warmer than usual winter, with a warm and dry spring following - ensuring early flowering and fruit set throughout the block. After a cool January, the temperatures lifted again in February when bunch thinning was carried out by the vineyard team to keep crop levels in check. Harvest was carried out two weeks earlier than usual, with ripe, clean fruit delivered to the winery.