

# SHEILD

*Wine is a collaboration from the vine to your table. Take your time and share the pleasure.*

## RIESLING 2023

VARIETY:	Riesling
VINEYARD:	Apple Valley Mapua
VINE AGE:	20 years
SOIL TYPE:	Undulating -clay loam to sandy clay loam
HARVEST DATE:	5th April 2022
ELEVATION:	35m
YEILD:	5 Tonnes/Ha
ANNUAL PRODUCTION:	400 cases (9L)
BARREL AGING:	Nil, stainless steel.
ALCOHOL:	12%
RESIDUAL SUGAR:	13.5 g/L
PH:	2.97
TA:	8.55 g/L
WINEMAKER:	Trudy Sheild
SALES:	Blair Gibbs



### REGIONAL CLIMATE:

Nelson's sheltered topography gives protection from strong winds; combined with its proximity to the sea this gives milder temperatures than other South Island regions, mitigating frost risk. Regularly New Zealand's sunniest region and with good diurnal variation this helps emphasise varietal character. High sunlight hours and a long growing season give wonderful fruit purity.

### GROWING SEASON V23

Winter 2022 was not especially cold as local sea temperatures remained warmish and influenced the land. Precipitation on the other hand was frequent, and sometimes heavy. Budburst was again early as we have become accustomed to with the La Nina dominant weather umbrella. Spring growth was also vigorous with water at field capacity in the soils, and warmer temperatures. The energetic spring conditions proved challenging for flowering and fruitset resulting in variability within varieties and across regional sites. Periodic rain events continued through summer and the vineyard vigor continued as well. Temperatures remained warm so fruit development was not retarded. Fingers were crossed from veraison and with a large amount of luck the rain held off and fruit was allowed to ripen and be harvested. Picking started early March with the Rose and was completed in a relatively short four week period. Grapes were once again clean and ripe. BG

### WINEMAKING:

Apple Valley vineyard is on a North facing slope just South West of Mapua township and the entrance to the Waimea inlet, the largest estuary in the South Island. The fruit was translucent, perfectly clean, and ripe when it was machine harvested in the cool of early morning on the 3rd of April. The small but precious load was carted to the winery, during which time it was able to benefit from skin contact with the juice. On arrival it was further destemmed and lightly crushed to the press. The press cycle was carefully monitored, and the hard pressings separated off. The juices were cold settled for an extended period to achieve a high level of clarification. The free run and pressings were then racked to recombine and warmed for inoculation. A yeast strain isolated from German Riesling was chosen for the ability to produce a clean fruity bouquet and typical Riesling characters.

The ensuing ferment filled the winery with a glorious aroma of citrus blossom. Cooling was employed to maintain a controlled ferment and protect the aromatics. The ferment was tasted and admired at regular intervals! The ferment was arrested at 13.5g/l residual sugar – the point at which the wine looked juicy, fruity, and in balance, then finished clean and surprisingly dry. The wine was racked off gross yeast lees and left to sit on fine lees for a period of 4 months before finishing for bottling in the last week of October.

### TASTING NOTE:

An enduring style which is a flash from my early days of winemaking, made this year on request for my dear Dad. Medium yellow in colour-reminiscent of the translucent fruit. The nose is brimming with primary fruit aromas of citrus blossom and lime, secondary aromas of white, creamed honey. This wine is a juicy explosion in the mouth thanks to the whisper of sugar and Riesling's typical brisk acidity. The palate is cool and glassy, teased out to a long finish by fine phenolics and a stony minerality typical of fruit from the plains. A congenial elevenses or lunchtime wine, stimulating aperitif or lively dinner companion – try with sticky pork belly.

*Trudy Sheild*

WINEMAKER & PROPRIETOR

DRINKS  
~ CABINET ~

[www.sheildwine.nz](http://www.sheildwine.nz)