



pH - 3.34 TA - 5.8 RS - 140 g/L Alc - 11% Total SO2 - 132ppm

Vineyard - Raupo Creek Clones: GM239 & GM110 Yield - 3-4 Tonnes/hectare Oak - 14 months, neutral oak

Organic and Biodynamic

Suitable for Vegetarians and Vegans

## Tasting Notes

Presenting a gorgeous Amber hue, the wine is brimming with notes of dense dried apricots, honey, marmalade and a smattering of lemon peel. The palate is full of concentration and is sweet and succulent, yet also shows a great deal of complexity, and is balanced by bright, zesty acidity.

## Winemaking

Grapes were selectively harvested by hand towards the end of April, with only the most appropriate bunches being picked. The fruit had shrivelled up nicely and concentrated some delicious Riesling flavours. The fruit was loaded into our press, then gently pressed over a period of six hours to a small stainless steel vessel. It was cold settled for 96 hours, then racked, the clear juice was left to commence fermentation naturally. An incredibly long, slow fermentation took place. After 6 months, whilst still fermenting, the wine was transferred into an old French oak barrel and puncheon. Finally, after almost 12 months, the wine completed fermentation and remained on lees for another 2 months, until both the barrel and puncheon were blended together then filtered prior to bottling.

## Vintage

2018 will be remembered as being rather unusual for Marlborough, with a run of wet conditions following a period of warm weather. Fortunately, our vineyards all fared well, with low yields and careful management ensuring a large proportion was harvested by the end of March. The wet conditions, in particular from mid to late April, did prove favourable in the evolution of this wine and style.

## Viticulture

Sourced from our clay rich Raupo vineyard, in the centre of the OmakaValley. This vineyard has a gentle north — west facing aspect and enjoys high sunshine hours and minimal rain. The vineyard is farmed following organic and biodynamic principles.





