



## SKIN CONTACT RIESLING

*Te Kairanga home vineyard, Martinborough 2021*

*“Te Kai-ranga”*

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our home vineyards are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future; “to fully realise the potential of this incredible piece of land,” according to our Chief Winemaker John Kavanagh. Pinot Noir is at the beating heart of Te Kairanga. Small parcels of Chardonnay, Sauvignon Blanc, Pinot Gris and Riesling showcase the abundance of our region.

### OUR VINEYARDS

Our home, Martinborough, is roughly 90 minutes from Wellington and accounts for less than 2% of New Zealand’s total wine production. Protected from the harsh elements by a range of mountains to the southwest and west, it has a mild, breezy, dry climate, ideal for cool-climate grape growing. With four vineyard sites in the Martinborough appellation, our winemaking team have a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once a riverbed, it features deep ancient gravel and alluvial soils. All of our properties are sustainably farmed.

### OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Made without manipulation or compromise, this Riesling was hand harvested, sorted in the vineyard, then destemmed back into its humble grey fruit bin followed by a quick stomp. Two weeks of wild ferment on skins was followed by racking and bottling for a wine of character and structure. No fining or filtration.

### VINTAGE 2021

A smaller harvest with intense, ripe fruit, full of flavour. A mild winter meant budburst was the earliest ever in Martinborough. A wet start to Summer resulted in tiny berries especially in our Pinot Noirs. Harvest began in early March, the earliest harvest undertaken at Te Kairanga. We continued until our final pick in early April with fine and settled conditions.

### TASTING NOTE

With a lifted perfume of flowers, citrus, ginger spices and manuka honey, this Riesling has a dry, vigorous palate. The acidity is lively, envelops the mouth and precisely cuts through the texture from lees contact. Beautifully bone dry with a lengthy, intriguing and moreish finish. Try alongside fried pork gyoza.

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| <b>ALCOHOL</b> | 10.5%           |
| <b>AGING</b>   | Stainless steel |
| <b>TA</b>      | 8.85 g/L        |
| <b>PH</b>      | 3.05            |
| <b>RS</b>      | 0.08            |

