

Waimea  
Riesling 2017  
Nelson



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### AROMA

Lifted aromas of jasmine, tangelo pith, kaffir lime and quince

### COLOUR

Platinum with green highlights

### TASTING NOTES

Luscious and concentrated with ripe lemon, apricot and stonefruit notes balanced with an elegant minerality at the finish

### WINEMAKING NOTES

After cool early morning harvest, the fruit from two premium vineyards were gently pressed to create four unique parcels, retaining only freerun and light pressings juice fractions. Fermented cool in stainless steel vats with selected aromatic yeast strains to retain varietal intensity and character. Matured on light lees for a further two months, before being racked and blended

### BLOCKS

Annabrook, Waimea Plains  
Hunter, Waimea Plains

### CLASSIFICATION

Nelson, New Zealand

### SOIL

Stony soils with overlying sandy loam, deep river silt and free draining gravels

### GRAPES

100% Riesling

### HARVEST DATE

22 - 23 April 2017

### BRIX AT HARVEST

20.1 - 22.0 Brix

### TECHNICAL ANALYSIS

Alc.	12.5%
T.A.	7.40g/L
pH.	3.13
R.S.	15.5g/L

### CELLAR

Enjoy now to 5 years

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— MAKERS  
& GROWERS