

2017 Luna Riesling



Vintage and vine

A cooler and wetter than average spring and summer meant challenging conditions throughout the growing season. Fruit set was excellent and good spring rains delivered healthy canopy growth. Disease pressure was high, particularly powdery mildew. The vineyard team worked extra hard this season ensuring that in the end excellent quality fruit was harvested, albeit in small quantities.

Mature vines planted at the Eclipse vineyard Puruatanga Road Martinborough. Hand harvested on May 2nd 2017.

Winery

Gentle whole bunch pressing. Juice chilled for clarification, followed by reductive racking to tank for a long cool ferment. Aim is to produce a finished wine with integrated residual sugar. The 2017 Riesling was finished with around 4g/l residual sugar, however when tasting the wine sweetness is not apparent. Residual delivers textural interest, balancing the zesty acidity, creating a pleasing sweet and sour effect.

pH 3.05

T/A 9.0g/L

R/S 4.0 g/L

The Wine

Appearance – Clear, bright, greenish gold hue

Bouquet – Lifted bright, fresh aromas of lime citrus and white fleshed stone fruit interplay with crisp green apple and white flower

Palate – Mineral and citrus. Fine balance with a terrific texture working in concert with a sherbet like acidity

Youthful but drinking very well now. Great as an aperitif or as a match with seafood. Will cellar well over 3-5 years