

RIESLING, WAIPARA SPRINGS

Vintage

2015



An elegant off-dry Riesling from Waipara Springs, exhibiting fruit concentration and vibrant acidity balanced with natural sugars.

TASTING NOTE

A classic lower alcohol style of Riesling; spring flowers, ginger spice, mandarin blossom, fresh citrus and a touch of honey are abundant on the nose of this wine. On the palate flavours are reminiscent of lemon and lime, mandarin peel, freshly-baked ginger biscuits and orange sherbet. A rich, complex mouthfeel combines with acidity serving to balance the wine while the residual sugar provides a lingering and elegant finish.

VINTAGE CONDITIONS

Significant frost reduced crop levels which has resulted in amazing fruit quality. Hot and dry drought conditions leading up to and during harvest reduced disease among the vines.

VINIFICATION DETAILS

This Riesling is a blend of components fermented in stainless steel with a variety of cultured yeasts. Juice was settled, then racked for fermentation. The juice was inoculated with SIHA 7 Yeast and fermented at between 12-14 degrees until the desired residual sugar was reached, then fermentation was stopped.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.5	22.0
pH	Acidity
3.04	8.5

ATTRIBUTES



Origin

New Zealand



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Paul Hewitt



Fining Agent

Milk



Closure

Screw top



Region

Waipara



Vegan

No