

**RIESLING, WAIPARA SPRINGS**

Vintage

2018



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

**TASTING NOTE**

This classic Riesling has aromas of elderflower, honeydew melon, orange pith and lime sherbet. The palate is well structured with great balance between natural sugars and fine acidity.

**VINIFICATION DETAILS**

Harvesting for this style of Riesling is based on the natural acidity of the grapes; Waipara are aiming for an elegant wine exhibiting fruit concentration and vibrant acidity balanced with natural sugars. The grapes were machine harvested, pressed and cold settled for 24 hours, before being racked clear and fermented at cool temperatures for approximately 10 days. Left on full ferment lees for four months, then racked, blended and lightly fined before filtration and bottling.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12.5	14.8
pH	Acidity
3.70	7.4

**ATTRIBUTES**


Origin

New Zealand



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Fining Agent

Milk



Closure

Screw top



Region

Waipara



Vegan

No