

RIESLING, WAIPARA SPRINGS

Vintage

2016



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

TASTING NOTE

Pale in colour with bright glass-filling aromas of green apples, mango and hints of ginger spice. Fresh and fruity to taste with a just off-dry finish.

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

10.0

17.2

pH

Acidity

3.07

6.2

ATTRIBUTES



Origin

New Zealand



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Paul Hewitt



Fining Agent

Milk



Closure

Screw top



Region

Waipara



Vegan

Blank