

**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