

HAWKE'S BAY SINGLE VINEYARD RIESLING 2007

Winemaking

Our philosophy is to make artisan wines that are food friendly, have texture, palate interest, regional characters and balance.

This 2007 Riesling is a small parcel from Hawke's Bay 'Te Mata' sub-region from a single vineyard.

Hand picked 3rd of April, 30% of bunches Botrytis influence.

Whole bunches were transported to the winery ensuring minimal oxidation and phenol extraction.

Lightly crushed to press the juice chilled settled 48 hrs

Natural fermentation was allowed to start followed by inoculation with an aromatic yeast strain.

The fermentation temperature was controlled between 14 to 16 degrees C

Fermentation was stopped to prevent excessive alcohol. This retained a small amount of residual grape sugars

Bottled under Stelvin "plus" screwcaps

Technical:

100% Riesling Single Vineyard

Bottling Date: 29th Feb 2008

Alcohol %: 12.0%

Total Acid g/L: 6.2 g/L

pH: 3.08

Residual Sugar g/L: 10.0 g/L (Med-Dry)

Release January 2009

Carton Six 750ml bottles

Barcode 9419099000159

**Trade Distributor
Negociants NZ**

This is a small parcel wine exclusive to Retreats, Bistro, Cellardoor and website
We normally hold approximately 12 months after bottling prior to release

Tasting Notes on Release

Eye	Lemon straw
Nose	Ginger, citrus, and apricot with a subtle floral lift
Taste	Classical Riesling structure, with medium dry weight, bright acidity, and a fresh lingering finish
Food matches	Aperitif, Scallops, and Delicate fleshed fish dishes
Cellaring	Five to Eight years
Winemaker	Dave McKee