

esk valley.

MARLBOROUGH RIESLING 2018



VINEYARD DESCRIPTION

This wine is produced from grapes grown in the Awatere Valley (50%) and the Wairau Valley (50%). Both these vineyard sites have gravel soils and produce ripe fruit while retaining acidity, ideal for the production of this medium-dry style wine. These old vines are intensively managed with shoot thinning, crop thinning and leaf removal all practised in the pursuit of quality.

WINEMAKING

The individual parcels were harvested early in the day while cool and transported to the winery for immediate pressing to capture the purity and freshness of the fruit. Fermentation was conducted at a cool temperature and the ferment stopped to retain a small amount of residual sugar to balance the finished wine.

WINEMAKER'S COMMENT

This is a fruit forward style of Riesling. It is very aromatic, displaying a medley of tropical fruits and citrus aromatics and flavours. It is rich and mouth-filling but has a freshness of acidity that gives the wine length and medium-dry.

FOOD MATCH

Delicious on its own or as an aperitif or enjoy with Asian or seafood inspired dishes.

IDEAL DRINKING

enjoy as a young wine or cellar for 3 - 5 years for a more honied and complex st

TECHNICAL DETAILS

Region: Marlborough

Variety: Riesling

Alcohol: 12.0%

pH: 3.07

Total Acidity: 7.8g/L

Residual Sugar: 8.1g/L



May contain milk.
Contains sulphites. Suitable for gluten free diets.
www.eskvalley.co.nz