

# esk valley.

## MARLBOROUGH RIESLING 2017

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### VINEYARD DESCRIPTION

This wine is produced from grapes grown in the upper Wairau Valley. These warm and stony sites produce ripe fruit, ideal for 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 vineyard parcels were harvested and transported to the winery for immediate pressing to capture the freshness and purity of the fruit. Fermentation was conducted at a cool temperature utilising a selected yeast strain and the ferment stopped to retain a small amount of residual sugar to provide balance to the finished wine.

### WINEMAKER'S COMMENT

This fruit forward style of Riesling is versatile and suited to a wide variety of food matches or enjoyed as an aperitif. It has classic Marlborough Riesling characters of peach, citrus and honey balanced with a hint of sweetness and a long refreshing finish.

### FOOD MATCH

Delicious on its own as an aperitif, this wine is also a perfect match for many Asian-styled seafood dishes.

### IDEAL DRINKING

Enjoy as a young or cellar 3 - 5 years for a more honied and complex style

### TECHNICAL DETAILS

Region: Marlborough  
Variety: Riesling  
Oak Use: NA  
Alcohol: 11.0%  
pH: 2.98  
Total Acidity: 8.4g/L  
Residual Sugar: 10.5g/L  
Barcode:



May contain milk.  
Contains sulphites. Suitable for gluten free diets.  
[www.eskvalley.co.nz](http://www.eskvalley.co.nz)