



## Reserve

MARLBOROUGH

## Noble Riesling Botrytis Selection 2018

### Awards & Accolades

Champion Sweet Wine - - Marlborough Wine Show 2020  
Gold - - New Zealand International Wine Show 2020

### Winemaker's Comment

Botrytis Selection Riesling is the transition of dried botrytis fruit into a beautiful densely concentrated dessert wine. This Noble Riesling offers candied citrus peel, toffee, apricot, honeysuckle and ginger spice on the nose. Fresh acidity and the Riesling grape phenolics create a lively and fresh palate. Flavours are layered with spice, florals, orange marmalade and a zippy acid backbone.

### Vintage

High sunshine hours and the cooling ocean influence help regulate the temperature. The 2018 growing season started with an excellent spring and a strong flowering period which was followed by a long spell of hot weather with regular rainfall events through the summer months. With ample soil moisture, our harvest started earlier and the cooler autumn weather retained natural acidity on the wine.

### Vineyard & Winemaking

VINEYARD: 100% Fletcher Vineyard

Located on the central valley floor of the Wairau Valley, the Fletcher Vineyard is characterised by free-draining alluvial soils. Pruned to balance the site naturally, Riesling grapes are first encouraged to ripen, then noble botrytis is encouraged through autumnal dews and crisp cool weather. With careful late season management, the fruit is harvested after the botrytis has drawn much of the berries' moisture, concentrating sugars, acids and flavour.

### Winemaking Data

VARIETIES: 100% Marlborough Riesling

ALCOHOL: 10.5%

PH: 3.58

TOTAL ACIDITY: 11.6g/L

RESIDUAL SUGAR: 210g/L

FRUIT HANDLING: 100% hand picked

FERMENTATION: Inoculated with neutral yeast strain

FERMENTATION VESSEL: Stainless steel, cool temperatures, over 2 months

MATURATION: For 10 months

BOTTLED: April 2019

