



VILLA MARIA

NEW ZEALAND

LATE HARVEST

Cellar Selection

Riesling

MARLBOROUGH 2019

Winemakers Comment

The wine displays fresh floral aromas, and flinty mineral notes to reflect the stony vineyard site this Riesling is grown in. On the palate, there is a crisp acidity and the perception of fresh lime zest which is balanced by flavours of fresh liquid honey on the finish.

Serving Suggestions

The secret to matching this type of wine to food requires the dish to be no sweeter than the wine, for example, a superb match is citrus sorbet, or serve with cheese and dried fruit platter.

Vineyard & Winemaking

Early May frosts, combined with dry windy autumn weather enabled the Riesling grapes to naturally dehydrate. The vines, grown on alluvial soils are managed specifically for this style of wine with special attention paid to leaf exposure to achieve ripe flavours before dehydrating the Riesling grapes on the vine concentrating the sugars, flavours and acidities.

Hand picked fruit is then macerated to extract the free run juice with a long cool fermentation in tank expressing fresh citrus fruit and floral notes.

REGION: 100% Marlborough

VARIETIES: 100% Riesling

ALCOHOL: 11.0%

pH: 3.20

TOTAL ACIDITY: 7.4g/L

RESIDUAL SUGAR: 100g/L

