



VILLA MARIA

NEW ZEALAND

Cellar Selection Dry Riesling

MARLBOROUGH 2017

WINEMAKERS COMMENT

Riesling grapes are well suited to the Marlborough climate due to cooler autumn temperatures and cold nights intensifying acidity and fruit flavours. This 2017 Cellar Selection Dry Riesling has pure aromas of lime zest, grapefruit and fresh spring blossoms. On the palate, a sherbet-like zingy acidity leads to flavours of mandarin, lemon and white peach and a hint of graphite minerality giving the wine length and freshness.

VINEYARD & VINTAGE

The climate in Marlborough has high sunshine hours, but temperatures during the growing season are regulated by the cooling ocean influence. The 2017 growing season was cooler than average, with unusually mild summer temperatures, easterly breezes and light cloud cover common features throughout the season. Intermittent autumn rains slowed ripening and meant that our harvest plans had to be flexible whilst we waited for dry weather periods and classic cool climate Riesling flavours to develop.

WINEMAKING

All Riesling grapes are harvested in cool temperatures to protect and enhance aromatics. Clear juice is fermented in stainless steel tanks using carefully selected aromatic yeast strains, at cool temperatures. The 2017 Cellar Selection Dry Riesling is 100% from the Wairau Valley of Marlborough, the vineyard blocks used were 60% Acland, 26% Litchfield, 14% Ensor.

TECHNICAL DETAILS

VARIETIES: 100% Marlborough Riesling

ALCOHOL: 11.0%

PH:2.95

RESIDUAL SUGAR: 7.5g/L

TOTAL ACIDITY: 8.5g/L

