



VILLA MARIA

NEW ZEALAND



Private Bin Riesling

MARLBOROUGH 2018

AWARDS & ACCOLADES

Gold - New Zealand Aromatic Wine Competition 2018

WINEMAKERS COMMENT

Bright lifted aromas reminiscent of spring, floral perfume, fresh lemon and limes jump out of the glass. The palate is light and crisp showing juicy apricot and mandarin flavours with a hint of ginger spice. This Private Bin Riesling is an off-dry style displaying excellent fruit sweetness balanced with zesty sherbet-like acidity on the finish.

SERVING SUGGESTIONS

Perfect chilled as an aperitif, or serve with lightly spiced Asian cuisine.

VINEYARD & WINEMAKING

The 2018 growing season started with an excellent spring and a strong flowering period followed by a long spell of hot weather with regular rainfall events through the summer months. With ample soil moisture, our harvest started earlier than the previous two vintages, luckily the cooler autumn weather helped retain natural acidities as the season progressed. Despite the challenges in the season due to intermittent rainfall events, the Marlborough winery team are delighted with the quality and flavours of the wines this year. Cool, slow fermentation in stainless steel tanks retain the distinctive crisp Riesling flavours.

REGION & VARIETIES: 100% Marlborough Riesling

ALCOHOL: 12.0%

PH: 3.06

TOTAL ACIDITY: 8.5g/L

RESIDUAL SUGAR: 12.4g/L

