

BIRD
Riesling 2006
Marlborough • New Zealand



1 800 823 5545
www.viapacifica.com

Winery Principals Steve and Caroline Bird
Winemaker Steve Bird

Wine Specifications

Cases imported	375
Alcohol	13.1%
T/A	0.7 g/100ml
pH	3.05
Residual Sugar	0.7 g/100ml
Brix at Harvest	22.4
Cellaring	Up to 7 years
Harvest Date	April 4, 2006

Vineyards

Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

Soils

Free-draining alluvial shingle subsoils with friable clay loam topsoil.

Vines

VSP trellising. To get maximum exposure in the fruiting zone, shoots are thinned and leaves plucked. Two rounds of cluster thinning ensure that all the fruit is hanging free and clear.

Vintage

2006 was a season that favored riper wine styles due to excellent early and mid-season heat. A little rain near the end induced moments of anxiety; however, these were short-lived as the vintage came early and was over quickly.

Vinification

The key to preserving the delicate fruit aroma of this Riesling was a long, cool fermentation in stainless steel tanks. The use of specialist yeast strains enhanced structure and complexity. A minimalist handling regime and early bottling retained the wine's freshness and youthful exuberance.

Winemaker's Notes

Bouquet

Floral and citrus blossom.

Palate

Ripe, fresh fruit and hints of lime. Zesty, fine, and elegant.

Serving Suggestions

Shellfish, salads, and delicately flavored dishes. Sufficient acidity to accommodate light cream sauces. Serve chilled.

SRP US\$16.99



90 points, Editor's Choice

Relatively full-bodied and muscular as well as dry, this new effort from winemaker Steve Bird features plenty of brawny citrus and spice flavors that finish long. There's no real track record, so it's probably best to drink now.

Wine Enthusiast, Sept. 2007