

WAIMEA ESTATES

Riesling 2007

Nelson • New Zealand



VIA
PACIFICA
SELECTIONS

1 800 823 5545
www.viapacifica.com

Winery Principals Trevor and Robyn Bolitho
Winemaker Mike Brown

Wine Specifications

| | |
|-----------------|---------------------|
| Cases imported | 112 |
| Alcohol | 12.0% |
| T/A | 0.87 g/100ml |
| Residual Sugar | 0.69 g/100ml |
| Brix at Harvest | 21.0 |
| Cellaring | Up to 3 years |
| Harvest Dates | April 16 & 30, 2007 |

Vineyards

Location

Annabrook and Hunter estate vineyards in the Waimea Plains of Nelson.

Soils

Stony, free-draining alluvial.

Vintage

This season started off with a cold spring with low levels of fruit set, and summer was a late starter with cool windy weather around Christmas and New Year. By February it was summer proper, with lots of hot and sunny days, and almost no rain leading to very dry conditions in the vineyards. Autumn continued very much in this vein with a glorious Indian Summer. Due to lower crop levels and a late but warm season, this year's fruit has excellent concentration and flavors.

Vinification

Grapes were destemmed, but not crushed, then pressed without skin contact to minimize phenolic pickup. After cold settling, the clean-racked (low grape solids) juice was inoculated with a German yeast strain. Fermentations for both parcels of fruit spanned a period of four weeks and were kept cool (10-13°C) to retain the aromatic fruit characters of this variety. Post-fermentation the wines remained on yeast lees for a period of approximately 6 weeks before being blended and fined for palate 'roundness'.

Winemaker's Notes

Overall Impression

Complex and refreshing.

Bouquet

Lime zest, green apple, jasmine, and wild honey.

Palate

Citrus, nuts, and wild honey, with a subtle mineral edge.

Serving Suggestions

Enjoy as an aperitif, with seafood, or with light meals.

SRP US\$21.00



“Top Five New Zealand Wine Companies”

Winestate Magazine