

APPLE VALLEY RIESLING 2022

Riesling with an almost bouncy personality, bursting with juicy apple and lemon fruit flavours in a mouth-watering style. At just 9.5% alcohol you can start drinking this before midday. Certified organic. Vegan friendly.

AROMA AND TASTE

Delicately fragrant and succulently sweet on the mid-palate with a balancing thread of racy acidity carrying a fine, fruity finish.

VINEYARDS

Grown in our organically certified vineyards located on an elevated inland terrace of the Waimea Plains beneath the foothills of the Richmond Ranges. This ancient alluvial terrace of clay-rich loam and river stones over deep gravels is free draining and warm. Only the healthiest bunches are hand harvested to ensure pure fruit aromas and flavours. Brix levels at harvest are relatively low to moderate alcohol and to retain higher natural acidity to balance residual sweetness.

WINEMAKING

Hand Harvested 18-20 March 2022 Brix 19.6, 2.86 PH, 9.3 g/I TA Fruit was gently was whole bunch pressed and enzyme settled. Inoculated and cool fermented in stainless steel tanks. Fermentation stopped when sugar and acid came into natural balance.

TECHNICAL DETAILS

Variety: 100% Riesling Clones: GM110 and 198/19 Region: Nelson Alcohol: 9.7% v/v Residual Sugar: 29 g/l Titratable Acidity: 8.5 g/l pH: 2.78



MADE WITH ORGANIC GRAPES. CERTIFIED BY BIOGRO NZ LTD. VEGAN FRIENDLY.



