

# APPLE VALLEY RIESLING 2023

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.

#### VINFYARDS

Vines planted in 1996. Certified organic since 2011. 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 31 March 2023

Brix 19.0, 2.86 pH, 10.2g/I TA (at harvest)

Fruit was gently whole bunch pressed and enzyme settled.

Inoculated and cool fermented in stainless steel.

Chilled to stop fermentation when sugar and acid came into natural balance.

#### TECHNICAL DETAILS

Variety: 100% Riesling
Clones: GM110 and 198/19

Region: Nelson Alcohol: 9.53% v/v Residual Sugar: 25 g/l Titratable Acidity: 7.6 g/l

pH: 2.9



