



GREENHOUGH

APPLE VALLEY RIESLING 2024

Riesling with an almost bouncy personality, bursting with juicy apple and lemon fruit flavours in a mouth-watering style. At just 10% alcohol you can start drinking this before midday. Certified organic. Vegan friendly.

AROMA AND TASTE

Floral citrus leaf and zesty lemon, lime aromas carry to a lively palate of freshly squeezed citrus and green apple flavours. Juicy sweetness is front and centre with a balancing thread of racy acidity carrying a fruity, textural finish.

VINEYARDS

Twenty-eight year old vines, certified organic since 2011. Located on the home vineyard in Hope on an elevated inland terrace of the Waimea Plains beneath the foothills of the Richmond Ranges. This ancient alluvial terrace is composed of clay-rich loam and river stones over deep gravels. A free draining and warm soil type. Only the healthiest bunches are hand harvested to ensure pure fruit aromas and flavours. Harvested at relatively low brix levels to moderate final alcohol and ensure that higher natural acidity balances residual sweetness.

WINEMAKING

Hand Harvested 2nd April, 2024
At harvest: Brix 19.0, 2.9 pH, 8.85g/L TA
Fruit was gently whole bunch pressed and enzyme settled to clarity.
Inoculated and cool fermented for 25 days 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: 10.10% v/v
Residual Sugar: 20 g/l
Titratable Acidity: 7.7 g/l



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

