



Anchorage Riesling 2008

Vineyard:

Single vineyard grapes from Lodder Lane were machine harvested early in the season, showing good analytical ripeness and a reasonably low brix, stereotypical of the Nelson vintage for 2008. These grapes were perfect for making a lower alcohol wine style which still has all the characteristics of a classic Riesling.

Winemaking:

Carefully machine harvested ripe fruit was transported to the Torrent Bay Vintners' winery via harvest gondolas, de-stemmed then crushed lightly to minimise skin contact and phenolics. The juice was fermented at low temperatures, using a proven Riesling yeast strain, and with no de-acidification. Stop ferment followed, to catch the natural residual sugars and balance, before the wine was racked off its gross lees, left on fine lees for a period then fined for stability and palate roundness.

Tasting Notes:

Classic, medium, style wine with refreshing mineral overtones evident on both the nose and palate. Aromas of apple, ripe mandarin and lime are evident on the nose while the sweet fruit palate is mouth-filling, and delivers the classic fruit components of the same apples, mandarins and limes, giving it a lively balance with a structured finish.

Technical Analysis

Winemaker	Justin Papesch
Grape Variety	Riesling
Harvest Date	1st April 2008
Bottling Date	17th June 2008
Alcohol	8.5% Vol
Total Acidity	8.4 g/L
pH	3.1
Residual Sugar	20.0 g/L



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