



Anchorage Classic Riesling 2007

Winemaking:

Harvested from Ray's Riwaka home block and trucked to a Marlborough winery, the fruit was destemmed and bag pressed to tanks where a light fining occurred. After cold settling, the juice was clean-racked, with no solid pressing material used. Following inoculation with a German yeast strain, it underwent a "warmer" fermentation to develop its tropical palate. A stop-ferment was performed at an early stage to create a classic Riesling.

Tasting Notes:

An approachable medium style Riesling, with a tropical palate and nose. The fruit salad palate is mouth-filling and long-lasting, made in a middleweight style with hints of deeper honeycomb characteristics to come.

Technical Analysis

Winemaker	Justin Papesch
Grape Variety	Riesling
Harvest Date	May 2007
Bottling Date	October 2007
Alcohol	11.73%
Total Acidity	7.0
pH	3.23
Residual Sugar	18 grms/litre



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