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## Anchorage Dry Riesling 2007

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### Winemaking:

Carefully harvested ripe fruit was de-stemmed but not crushed, then pressed with minimal skin contact to minimize phenolics. The juice was then treated reductively to preserve the aromatic fruit character. After cold settling, the clean-racked (low grape solids) juice was inoculated with a German yeast. The fermentation was long and cool, again to preserve the integrity of the variety. Post-fermentation, the wine was racked off its gross lees, left on fine lees for as periods then fined for stability and palate roundness.

### Tasting Notes:

Refreshing mineral overtones are evident on both the nose and palate, combined on the nose with aromas of apple, ripe citrus and honeysuckle. The palate is mouth-filling and long-lasting, made in a drier style but promising deeper honeyed characteristics as it develops.

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## Technical Analysis

Winemaker	Mike Brown
Grape Variety	Riesling
Harvest Date	29 April 2007
Bottling Date	11 December 2007
Alcohol	10.9%
Total Acidity	7.65
pH	2.96
Residual Sugar	9.5 grms/litre



*Wine that captures the land and the sea...*

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