

ANCHORAGE

Family Estate

WINE: Riesling 2015

REGION: Nelson

STYLE: Dry

VINEYARD: Fruit was grown on two family vineyards in Riwaka beside the western banks of the Motueka River, along the main road to the Abel Tasman National Park. Land alongside the river is renowned for its horticultural value. Only two canes are tied down after pruning which allows to crop at a low level giving the fruit typical Riesling character, even at an early ripeness level.

WINEMAKING: Both Riesling vineyards are in very close proximity and showcase the site and flavour characteristics in a very elegant manner. Cold settled juice is inoculated with a selected yeast strain and then fermented at low temperatures to preserve all the elegant fruit flavours and help to showcase some of the floral characters.

APPEARANCE: Bright and pale with light green hues

FIRST IMPRESSIONS: The nose has elegant notes of the “classic” Riesling flavours, green apple, peach, apricot and lime alongside a hint of Jasmin.

PALATE: A harmonious balance of little natural residual sweetness, crisp acidity and prominent spritz. All the elegant flavours that have shown through on the nose make a lively appearance on your tongue and compliment the balanced nature of this Riesling.

ACCOMPANIMENTS: Share with good company on for any occasion, or with seafood and crisp summer vegetables and salads.

TECHNICAL NOTES:

Harvest date: 1st April 2015

Winemaker: Stefan Heinrich

Alcohol: 9.5%v/v

Residual sugar: 4 g/L

Acidity: 8.0 g/L