



Classic Riesling 2013

Fresh and youthful, with an abundance of crisp apple, citrus and peach. On the palate the fruity sweetness and zingy lime notes make our Riesling even more enjoyable.

Winemaking

Careful de-stemming and gentle pressing of the grapes and a cold settling period of 3 days has led to a clean and crisp juice packed with citrus and apple flavours.

A special German Riesling yeast was used to ferment the wine at 14° with the majority of the wine being stopped at 9.5% alcohol to retain the natural fruit sweetness.

A small portion was fermented to dryness and matured in barrels for more complexity and body. Being left on a fine sediment for 4 months has created a Riesling with a unique character, very much in line with the classic Riesling wines from Germany's Mosel and Rhein Valley.

Growing Conditions

Summer 2013 was an excellent summer, although slightly dry in mid-January. Very hot temperatures saw great flowering with very little disease in the vineyards. The fine hot weather continued until mid March when we experienced some rain, which slowed the ripening process, allowing the cooler nights to intensify the aromatic flavours of the grapes.

Harvest Date: 1 April 2013
Bottling Date: 7 August 2013
Cases Produced: 825
Winemaker: Stefan Heinrich

Technical Details: 9.5% Alc
8.8 g/L TA

Try this wine at our tasting room,
202 Umukuri Road, Brooklyn, Motueka.

www.anchoragewines.co.nz

