



# *St Urbanus Riesling 2014*

Crisp green apple, zingy lime and grapefruit notes are upfront and lead to subtle flavours of peach and apricot, with hints of hazelnut giving way to the barrel fermentation influence. With a silky texture the complex layers of different flavours balance this dry Riesling nicely.

## Winemaking

Due to a lack of tank space, half of our Riesling crop not only got overnight skin contact, but some inoculated and fermenting juice was placed into spare barriques. There they were left to finish fermentation to dryness and were left on their yeast until mid-July. In short Old World winemaking; creating a very traditionally made dry Riesling.

I have chosen the name St Urbanus to reflect this traditional style of winemaking; dating back many generations of my family's history of grape growing and winemaking.

Saint Urban is the patron of winegrowers and winemakers, with various clerical figures contributing to the importance of this person. His day of remembrance is the 25<sup>th</sup> May a week after the ice saints when the growing season begins in the vineyard. On this day there are three St Urbans' that are celebrated, one a Pope in the early 3<sup>rd</sup> century, one a Bishop in France mid-6<sup>th</sup> century and the one that lived as a solitary preacher and had promoted wine growing in South West Germany and Switzerland.

It is thought to be mainly the wonders that the French Bishop worked in the mid-6<sup>th</sup> century around protecting vineyards against hail and thunderstorms that led to celebrating the St Urbanus day.

In my home area of "Swabia" it was the preacher St Urban who played a significant role by promoting the roman introduced viticulture.

So please enjoy this distinctly different Riesling, my way of showing respect to my heritage.

Harvest Date:	9 April 2014
Bottling Date:	13 November 2014
Cases Produced:	67
Winemaker:	Stefan Heinrich
Technical Details:	Alc 11%
	RS 2.5 g/L
	TA 6.8 g/L
	pH 3.2

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

