



## 2007 Marlborough Dry Riesling

Three distinct vineyards within Marlborough produce the fruit for this Dry Riesling. Each vineyard adds its own characteristic touch to the wine. The Anderson vineyard in the Brancott Valley contributes lemon and lime aromas; the Ellin Vineyard, due to a cool late ripening, adds minerality; and the Cole's Vineyard with its heavy soil, adds depth and weight to this crisp Dry Riesling.

Following harvest, the fruit was pressed immediately. Then, over the next 36-hours the must was allowed to settle. Temperature-controlled fermentation was used to coax the aroma and flavor from the grapes. When the acid and sugar achieved a perfect balance, fermentation was arrested. During fermentation and aging the fruit harvested from each unique vineyard was kept separate. Upon blending time, each lot was tasted and chosen to create the final wine.



**Appearance** Pale straw yellow with a tint of green.

**Aroma** Bright notes of orange and grapefruit mingle with hints of honey and apple.

**Flavor** Bursts of citrus, honey and fresh peach compliment the crisp, flinty finish

**Appellation** Marlborough, New Zealand

**Total Acidity** 8.2 g/L

**pH** 3.1

**Alcohol** 12.5%

**Release Date** December 2007

**Cases Produced** 3,000

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