

WOOLLASTON



RIESLING 2008

TASTING NOTES

Lime, citrus blossom, jasmine and honeysuckle aromas abound on the nose. The same citrus and floral characters are evoked on the palate. Fresh acidity and a gentle minerality contribute refinement to the finish and balance the subtle sweetness.

WINEMAKING NOTES

Hand harvested grapes were gently whole bunch pressed. After cold settling the juice was racked and inoculated for fermentation. Temperatures were kept low during fermentation to preserve the fruit flavors and aroma. Fermentation was stopped before dryness in order to retain a subtle natural residual sweetness that balances the acidity and structure of the wine. The finished wine was bottled via gravity.

PH 3.34 | RS 7.0 G/L | TA 6.8 G/L | ALC 13.8 %

VITICULTURE

Pruned to two cane vertical shoot positioned (VSP). The vines had a light leaf pluck and trim to ensure the canopy was kept open and light. Bunch thinning at fruit set was carried out to balance the crop weight to the vines capacity to ripen fruit. The fruit was hand harvested.

Vineyard Location Burke's Bank, Hope, Nelson

Soils / Aspect Free Draining, Old River Gravels

Planting Density 2,600 Ha

Harvest Date 17-18/4/08



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Wine of Nelson, New Zealand

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FOOD MATCH

Crayfish, lobster, scallops, sushi, sashimi, Thai stir-fry, sweet & sour dishes.

PHILOSOPHY

Woollaston Estates produce high quality, distinctive wines in Nelson, New Zealand. The vineyards and winery are certified as sustainable by Sustainable Winegrowing New Zealand, and organic and biodynamic practices are being introduced.

Please visit us at www.woollaston.co.nz