

# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## SUMMER RIESLING 2024

### TASTING NOTES

Sourced exclusively from our Rapaura vineyard, this off dry Riesling displays bright floral aromatics on the nose, paired with notes golden apple and citrus. The palate is refreshingly crisp, with intense flavours of white peach and lemon sorbet balanced by fine mineral acidity and a touch of residual sweetness.

### VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.





Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced

### VINIFICATION

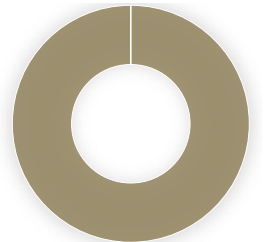
The grapes were hand harvested in the cool hours of the morning, followed by gentle whole bunch pressing to extract only the finest free run juice. Fermented at cool temperatures in small volume stainless steel vessels to retain the delicate floral aromatics and bright acidity, the tanks were chilled to arrest the fermentation early and achieve the perfect residual sugar and acid balance. The wine was kept on light lees for an extended period to help build texture and complexity on the palate, followed by finishing and bottling on the Wairau River estate.

### FLAVOUR PROFILE

Floral		Apple	
White Peach		Lemon Sorbet	

### VINEYARD COMPOSITION

Rapaura



### TECHNICAL DATA

Harvested from 19 - 24 March 2024	
Alc	9.5%
RS	33.74g/L
TA	9.1g/L
pH	2.93

