

Bladen Riesling 2016

GRAPEGROWERS

Chris and Dave Macdonald

LOCATION

Conders Bend Road Renwick, Marlborough

SPECIFICATIONS

Alcohol: 11.5 % w/v

Residual Sugar: 12.9 g/L

pH: 2.88

Titrateable Acidity: 7.9 g/L

VITICULTURE

Climate:

Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Soils:

Silty loam over free draining gravels

Training:

Standard vertical trellis

Harvest Date:

15th April, 2016

TASTING NOTES

Colour:

Light-straw with a green hue and a bright clarity.

Nose:

Aromatic notes of lemon, lime and granny smith apple with intriguing ginger and nutmeg spice notes

Palate:

A medium bodied wine with layers of citrus fruit, zest and spice overtones.

Cellaring:

Although delicious in its youth, this wine can be cellared for up to 5-6 year.

Serve:

Slightly chilled

Suggested Foods:

Serve as an aperitif, or with lighter food options such as summer salads and seafood

WINEMAKING

The fruit was handpicked and whole cluster pressed in the cool morning conditions. After 24 hours of light settling, the juice was racked off the heavy lees. A selected, aromatic yeast strain and cold fermentation temperature were used to preserve the fruit's inherent flavours. Some residual sugar was left at the end of ferment to retain a delicate balance between acid, sugar and alcohol. Bottling date 9th September, 2016

WINEMAKERS

Sam Smail and Rowan Langdon