

Riesling, Waipara Springs

An elegant off-dry Riesling from Waipara Springs, exhibiting fruit concentration and vibrant acidity balanced with natural sugars.

Pale in colour with bright glass-filling aromas of green apples, mango and hints of ginger spice. Fresh and fruity to taste with a just off-dry finish.

ORIGIN	New Zealand
VARIETY	Riesling
MALOLACTIC FERMENTATION	No
BOTTLE SIZE	75cl
WINEMAKER	Paul Hewitt
FINED USING	Milk
CLOSURE	Screw top
REGION	Waipara



Technical analysis

ALCOHOL

10.0 %

RESIDUAL SUGAR

17.2 g/L

pH

3.07

ACIDITY

6.2 g/L

Vinification details

Harvesting for this style of Riesling is based on the natural acidity of the grapes; Waipara are aiming for an elegant wine exhibiting fruit concentration and vibrant acidity balanced with natural sugars. The grapes were machine harvested, pressed and cold settled for 24 hours, before being racked clear and fermented at cool temperatures for approximately 10 days. Left on full ferment lees for four months, then racked, blended and lightly fined before filtration and bottling.