

TWR

TE WHARE RA



MARLBOROUGH



2011 MARLBOROUGH RIESLING “M”

Our passion for making (and drinking!) Riesling is based partly on the wide range of styles that this variety is capable of, as well as the general characteristics of all great Riesling wines: purity, elegance and age-ability.

The growing conditions here in Marlborough allow Riesling to produce at it's best – it really is an unsung hero variety for this part of the world. The high sunshine hours mean that we are able to achieve ripe fruit concentration and the cooler night time temperatures mean that we retain the natural acidity that is the hallmark of the variety.

We had always been inspired by the great wines of the Mosel and when tasting this fruit on the vines pre-harvest, we thought that the flavours and acid balance lent itself well to this style of Riesling. We love the knife edge of tension in this style of wine - the balance between the sweetness of the fruit and the acidity.

Winemaking: All fruit for this wine was hand-picked and hand-sorted. The grapes were whole-bunch pressed and fermented in 100% stainless steel. The wine underwent a slow, cool fermentation (10-12°C) with specially selected aromatic yeast.

Wine: This Riesling “M” is designed from the ground up in a medium style. Lifted aromas of pink grapefruit, white peach, fresh lime, and mandarin follow onto vibrant, ripe flavours of lime, pink grapefruit and peach with underlying slatey mineral notes. This wine is fine and soft with excellent fruit weight and concentration to counterbalance the mouth-watering acidity.

Technical Data:

Fruit Source:	TWR home block
Variety:	Riesling - clone GM110
Harvest Date:	1 April 2011
Residual Sugar:	30g/L
Production:	126 cases
Cellaring Potential:	5-7 years

Alc 10.5% vol pH 2.89 TA 9.0g/L



EST. 1979

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