

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



SV 5182

## TE WHARE RA 2018 RIESLING 'M'

SINGLE VINEYARD 5182

Our passion for making and drinking Riesling is based partly on the wide variety of styles that this variety is capable of producing. That array of styles is a double edged sword for some, but we feel that by labelling our Rieslings true to type we can encourage the Riesling revolution. We are enamoured by the general characteristics of all great Riesling wines: purity, elegance and age-ability and feel that the growing conditions here in Marlborough allow Riesling to produce at its 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 this noble variety.

We had always been inspired by the great wines of the Mosel and when tasting the fruit from this block at Te Whare Ra, we thought that the flavour profile and acid balance, lent itself well to this medium-dry style of Riesling. We love the knife edge of tension in this style of wine – the perfect balance between the initial sweetness of the fruit and the lingering, chalky acidity.

**Winemaking:** All fruit for this wine was hand-picked and then hand-sorted. The grapes were destemmed and gently crushed and then given some skin contact time before being slowly pressed. All parcels were fermented in purpose-built Riesling tanks. The wine underwent a slow, cool fermentation to retain aromatics and purity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

**Wine:** This Riesling 'M' is designed from the "vineyard-in" in a medium-dry style and is dangerously drinkable. Lifted aromas of mandarin, pink grapefruit, and white peach follow onto vibrant, ripe flavours of the same with juicy lime with underlying slaty mineral notes. This wine is fine and soft with excellent fruit weight and concentration to counterbalance the mouth-watering acidity.

**Vintage:** The growing season preceding the 2018 vintage was one out of the box, with the warmest December on record and a very warm and sunny January. This was followed up by the warmest February ever on record, needless to say this was a great start to the season for vintage 2018. It wasn't all smooth sailing though and there were some potential challenges as we closed in on harvest, with some more cyclonic activity in the Pacific that did bring some significant rains to the region.

This great start to growing season over the summer meant that we had really good flavour development quite early. This crucial element, coupled with very careful canopy management meant that our vines produced ripe flavours and that we could pick pretty early. We had all our fruit off early and had some of the cleanest fruit we have ever seen with harvest all completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2018 Riesling 'M' is delicious to drink now and will also benefit from careful cellaring for 4-8+ years for those who prefer their Riesling with some bottle age.

### TECHNICAL DATA

<b>Fruit Source:</b>	100% from TWR Home Block (Planted 2004 & 2007)	<b>Harvest Date:</b>	28th & 29th March 2018
<b>Clone:</b>	GM110 & GM198	<b>Residual Sugar:</b>	30g/L
<b>Variety:</b>	Riesling	<b>Production:</b>	19 cases
		<b>Cellaring:</b>	4-8+ years

Alc 10.0% vol    pH 2.95    TA 8.1g/L



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