

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



## TE WHARE RA 2017 NOBLE RIESLING

Te Whare Ra has an amazing history with dessert wine styles and we are very mindful of that, but vintage conditions do not always allow us to make one. Towards the latter part of the 2017 harvest a very special opportunity presented itself, which allowed us to take in some fruit that we had assessed as being suitable for a botrytis affected Riesling. The fruit for this amazing Botrytis Riesling came from the Kilravock Vineyard in Rapaura and was grown by our great friends Richard and Lisa Rose.

The tail end of Cyclone Debbie brought rains to Marlborough at the end of the 2017 vintage and those conditions kicked off the “noble rot” required for making these unctuous, dessert wine styles, and then the glorious autumn weather that followed finished the job. So really the weather did all the hard work, and then it was up to our pickers – usually we tell them “if you wouldn’t eat it don’t pick it” but the reverse applies when hand selecting bunches for this wine. Then it is over to the yeast and for this job we used a special yeast as these high sugar juices are very hard work for your run of the mill wine yeast. But thanks to everyone’s hard work the resultant wine is pretty spectacular and carries on the 35+ year tradition of great dessert wines from Te Whare Ra.

**Winemaking:** All fruit for this wine was hand-picked, bunch selected and then hand-sorted. The fruit was loaded to the press, and then foot stomped by our grower – what a bloke!

We then left the foot crushed grapes and juice overnight to give them some good skin contact time, and extract the maximum amount of flavour. Then the next day they were slowly and gently air-bag pressed. The wine was fermented 100% in stainless steel and was fermented very slowly, at cool temperatures to retain aromatics. The finished wine then spent time on lees, post ferment, for added texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

**Wine:** Lifted aromas of honeysuckle, apricots, orange rind and manuka honey follow on to luscious flavours of ripe apricots, nectarines, and cumquat marmalade. This wine displays characteristic unctuous, botrytis influenced flavours which are balanced by a fine backbone of ripe acidity. This wine is finely structured with great length and persistence of flavour. This 2017 Noble Riesling is enjoyable to drink now and will also benefit from careful cellaring for 6-8 years.

### TECHNICAL DATA

<b>Fruit Source:</b>	Kilravock Vineyard – Rapaura	<b>Harvest Date:</b>	28th April 2017
<b>Variety:</b>	Riesling	<b>Residual Sugar:</b>	241g/L
<b>Harvest Analysis:</b>	41.5 Brix, pH 3.40, TA 8.8g/L	<b>Production:</b>	617 bottles (375ml)
<b>Picking:</b>	Hand-picked and bunch selected then hand-sorted.	<b>Cellaring:</b>	6-8+ years

Alc 10.0% vol    pH 3.60    TA 7.9g/L

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