

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



SV 5182

## TE WHARE RA 2019 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 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 our younger block here, 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 slatey mineral notes. This wine is fleshy with excellent fruit weight and concentration to counterbalance the mouth-watering juicy acidity.

**Vintage:** Over the spring of 2018 we experienced regular rainfall which was great, but a big downpour over flowering significantly reduced the crops in our earlier varieties, such so, that those were down about 30% on our usual tonnage. The summer that followed was one of the warmest on record, and was also very dry, with many areas of Marlborough facing water restrictions and some growers even having their water cut off. The very dry growing season from late December through to mid-March has led to small bunch sizes and small berries across the board. These summer conditions in combination with our low crops has led to 2019 being our earliest harvest ever with our first fruit into the winery on 1st March and harvest 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 2019 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>	TWR home block younger vines plus small amount from the old block (1979)	<b>Harvest Date:</b>	15th & 17th March 2019
<b>Clone:</b>	GM110 & GM198	<b>Residual Sugar:</b>	26g/L
<b>Variety:</b>	Riesling	<b>Production:</b>	382 cases
		<b>Cellaring:</b>	4-8+ years

Alc 10.2% vol    pH 2.85    TA 9.6g/L



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