

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5182



TE WHARE RA 2020 RIESLING 'D'

SINGLE VINEYARD 5182

We love Riesling as a variety for multiple reasons but mostly for its purity, elegance and age-ability. We whole-heartedly believe that our old block vines (which are 41 yrs old this vintage), combined with the growing conditions and climate here in Marlborough, are capable of making world class Riesling.

The original Riesling vines on our home block here at the winery were planted in 1979 and are the oldest Riesling vines in Marlborough. Part of the reason for our conversion to organic and biodynamic farming was to rescue these old vines and coax them back to life. We saw huge potential in this old block and successfully rejuvenating them has been one of our greatest achievements. The fruit from these old vines has great fruit concentration and structure as well as great natural acidity that lends itself very well to making a dry style of Riesling.

Winemaking: All the grapes for this wine were hand-picked and hand-sorted. The fruit was then destemmed, gently crushed, and air-bag pressed. Some parcels given skin contact time. All parcels were fermented in stainless steel tanks that were purpose built for Riesling. We like very slow, cool ferments for the Riesling to help retain all the great floral aromatics. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, truly hand-made wines.

Wine: This wine has gorgeous lifted aromas of jasmine, fresh lemon, and ripe Kaffir lime which follow through on to the palate. Flavours of fresh lime juice, lemon sorbet and ripe grapefruit with hints of floral spice are balanced by a fine backbone of ripe acidity. This Riesling is a dry style which has excellent fruit weight and concentration to balance the lingering mineral acid structure. This wine is finely structured with great length of flavour.

Vintage: Over the spring of 2019 we experienced great conditions over flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as “the Goldilocks vintage” = not too hot, not too cold, just right! We did not get the issues with extreme drought like we had in 2019, and so the more gentle summer conditions meant that we had the first fruit into the winery mid - 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 2020 Riesling 'D' is drinking well now and will also benefit from careful cellaring for 6-8+ years.

TECHNICAL DATA

Fruit Source: TWR old block (planted 1979)

Variety: Riesling

Harvest Date: 1st and 5th April 2020

Residual Sugar: Dry 4.0g/L

Production: 399 cases

Cellaring: 6-8+ years

Alc 12.0% vol

pH 3.02

TA 7.2g/L