

TWR

TE WHARE RA



MARLBOROUGH

2014 MARLBOROUGH RIESLING 'D' SINGLE VINEYARD 5182

We love Riesling as a variety for its purity, elegance and age-ability and believe that our old vines (planted in late 70s/early 80s), combined with the growing conditions and climate here in Marlborough are capable of making world class Riesling. Our Riesling vines on this block were planted in 1979 and are the oldest Riesling vines in Marlborough. The fruit from these old vines has great fruit concentration and structure as well as high 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, not crushed, then air-bag pressed. A proportion of parcels were whole bunch pressed. All parcels were fermented in stainless steel tanks. We like very slow, cool ferments (10-12°C) for the Riesling to help retain all the great floral aromatics.

Wine: All the grapes for this wine were hand-picked and hand-sorted. The fruit was then destemmed, not crushed, then air-bag pressed. A proportion of parcels were whole bunch pressed. All parcels were fermented in stainless steel tanks. We like very slow, cool ferments (10-12°C) for the Riesling to help retain all the great floral aromatics.

2014 was an exceptional vintage in Marlborough, characterised by a warmer than average summer, and very balanced wines with lovely purity and ripe acidity. This 2014 Riesling "D" is drinking well now and will also benefit from careful cellaring for 6 -8+ years.

Technical Data:

Fruit Source:	TWR old block
Variety:	Riesling
Harvest Date:	23rd, 24th & 29th March 2014
Residual Sugar:	Dry 3.8g/L
Production:	820 cases
Cellaring Potential:	6-8+ years



SV 5182

Alc 12.5% vol pH 3.0 TA 7.2g/L



EST. 1979

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