



NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Cowslip Valley Riesling 2015

This wine from our Cowslip Valley Vineyard in the Waihopai Valley is grown on a cool and sometimes frost prone site with moderately fertile silt soils overlying deep layers of free draining gravel. Good body and complex flavours on the palate are typical for Rieslings grown on this superior site.



INFORMATION

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|----------------------------|---|
| Grape Varieties | Riesling |
| Region | Marlborough |
| Sub region | Waihopai Valley |
| Vineyard/s | Cowslip Valley |
| Clonal Selection | Geisenheim 110 |
| Harvest method | Machine |
| Harvest date | 11 th April |
| Harvest Analysis | 20.6 Brix, pH 3.16, TA 7.7g/L |
| Fermentation vessel | Tank |
| Fermentation | Fermented with <i>Saccharomyces cerevisiae</i> & <i>Torulasporea delbrückii</i> Yeast |
| Malolactic | No |
| Maturation | 5 months on lees |
| Fining | Isinglass |
| Filtration | Yes |



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

| | |
|----------------|---------|
| Alcohol | 11.5% |
| TA | 7.0 g/l |
| pH | 3.18 |
| Residual sugar | 5.0 g/l |

WINEMAKER NOTES

Nose

The nose is lifted with orange and lime blossom and layered with mineral notes.

Palate

The palate is finely focused and varietal, again with orange blossom, mineral/slate. Juicy with a dry finish.

Recommended food

An excellent partner to a wide range of foods, ideal with Asian dishes, or try it with mussel and kumara patties, drizzled with home-made lime-spiked mayonnaise.

Recommended cellaring 0-6 years

AWARDS

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| Silver Medal | Royal Easter Show Wine Awards 2016 |
| 4.5 Stars – Equal top in Category | Winestate Magazine 2016 |
| Silver Medal | International Wine & Spirits Competition 2016 |



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