

Marlborough Riesling

A classic single vineyard Riesling with good body and complex flavours.
Crafted from our Cowslip Valley
Vineyard in the Waihopai Valley,
offering flavours of lemon, apricot and lime with a juicy, tart finish.





WINEMAKER NOTES

Pretty florals with mandarin, lime and apple. A touch of honey and slate also.

Smooth and juicy entry - flavours of apple and mandarin tie in with the nose. The finish introduces further complexity with tarragon and chervil, a little dried apricot and lingering minerality.

FOOD RECOMMENDATION

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

AWARDS



BABICHWINES.COM

INFORMATION

1997 First Vintage

Grape Variety Riesling

Region Marlborough

Clonal Selection Geisenheim 110

Harvest Method Machine

Harvest Dates 4th April

20.5 Brix; pH 3.10; TA Harvest Analysis

10.9g/L

Minimal botrytis this year. Processing Crushed de-stemmed - no

extended skin contact

Fermentation Vessel Stainless Steel Tanks

Fermented with a mix of Fermentation

yeast species @18C. With

occasional stirring.

Malolactic No

Maturation 6 months on light lees

Fining Gelatine

Filtration Yes

TECHNICAL NOTES

Alcohol 11.6%

TA 7.1g/L

3.24 рΗ

Residual Sugar 6.5g/L