



THE DOCTORS'

RIESLING
2014



Region
Marlborough
Harvest Dates
21st March -
4th April
Brix at Harvest
20 Average
Analysis at Bottling
pH 2.93
T.A. 8.3g/l
RS 33g/l
Alcohol 8.5%
Viticultural Practice
VSP Two canes
(2.7 x 1.5m density)
Shoot thinned x 1
Crop thinned x 1
Leaf Plucked x 1
Yield:
8 tonne/ha

WINEMAKER'S VINTAGE REPORT

2014 proved to be a "perfect storm" for Marlborough fruitfulness. Spring was warm and early, so the number of buds that grew (bud initiation) was nearly 100%. Conditions also led to high bunch numbers per shoot (inflorescence numbers), 15-20% above average.

Early December flowering was warm and dry, ensuring near 100% flower fertilisation and 10-15% more berries per bunch. We initiated both shoot and whole cane bunch thinning strategies to gain some control over the potential crop level. Summer growing conditions were perfect, allowing ideal plant growth.

Ripening began in February, 7 days early, but soon slowed as the plant began to feel the effects of the extra crop. Thank

THE DOCTORS' RIESLING PROFILE

Harvested early at low sugars, the grapes were gently pressed, cold settled and given a cool slow fermentation which was arrested around 9% alcohol and 37 g/l residual sugar. The final decision on when to stop the wine fermentation is very much decided on acid/sugar balance.

TASTING NOTES

Wow! It's like biting into a deliciously crisp Granny Smith apple, licking lime sherbet and eating your first of the season Central Otago apricot, all at one time! The 2013 Doctors' Riesling is simply stunning, oh so easy to drink and with the perfect balance of fruit sweetness and fresh acidity at a modest 9% alcohol. Who feels guilty having a second glass? It's firmly established as one of New Zealand's favorite Rieslings; outselling any of our other, very fine, Rieslings 10 to 1. So chill a bottle and see for yourself what thousands of Kiwis are enjoying!

EXCELLENCE THROUGH INNOVATION

John Forrest
Winemaker/Owner
forrest.co.nz

