

Charles Wiffen Riesling 2012



WINEMAKING NOTES

The Charles Wiffen Riesling is vertical shoot trellised, laying down two canes each year. It is extensively cropped thinned to 8 tonnes to the hectare. Machined harvested in the cool of the morning, gently destemmed and pressed, to get the very best juice. Post clarification the juice is chilled and transported to the winery in Auckland. The juice is cool-fermented in stainless steel tanks with selected yeasts.

WINE ANALYSIS

Brix 21.5

Alcohol 11.5%

pH 2.7

Total Acidity 10.7g/L

RS 20g/L

TASTING NOTES

This wine is an elegant, off-dry style, with wonderful floral and citrus aromatics, matched with lemon, lime and stone fruit flavours. Lovely texture, distinct minerality and a lively acidity make for a harmonious palate.