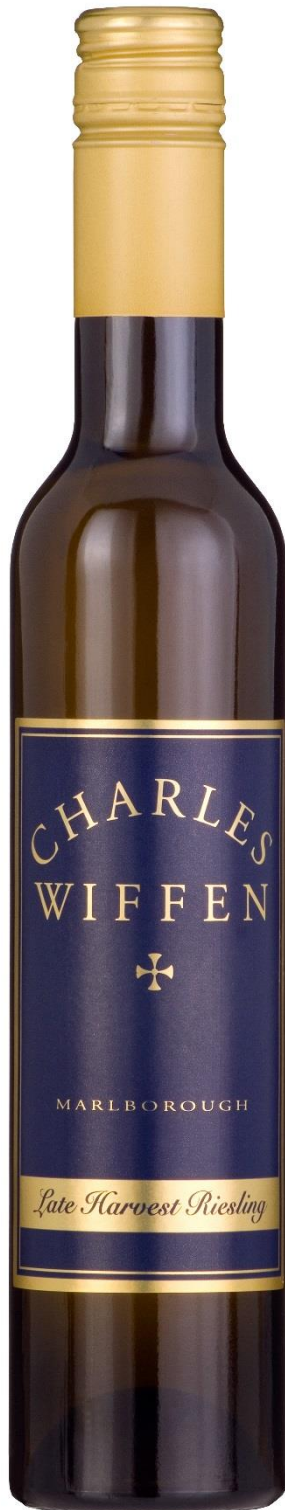


Charles Wiffen Late Harvest Riesling 2015



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. In some years we leave a small amount of fruit out to produce our distinctive late harvest Riesling. Hand harvested in the cool of the morning, the grapes are gently destemmed and pumped into the press, where the fruit is left to macerate and extract the maximum sugar during the best part of two days. The fruit is then gently 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. Then transferred into aged oak barriques for 8 months ageing.

WINE ANALYSIS;

Alcohol 12.5%

pH 3.41

Total Acidity 8.3g/L

RS 160g/L

TASTING NOTES

This succulent wine has lifted aromas of honeyed apricots, marmalade and citrus cheesecake. The palate is defined by similar favours, with a rich, long elegant finish.