

Borthwick Vineyard

2017 Riesling



Region: Gladstone, Wairarapa, New Zealand

Grapes: Riesling

Analysis:

Alcohol: 12%

Total acid: 8.5g/l

pH: 2.93

Residual sugar: 5.7gms/l

Tasting notes: An enticing aroma of white florals, lime and savoury apple. Medium bodied, off-dry in style, with intense citrus, lemon-barley and marmalade flavors, showing good depth. Drink now or age for 6 years and let the wine show the developing complexities of a great Riesling.

Vintage Conditions: 2017 displayed a beautiful spring followed by a cool summer. Above average Growing Degree days allowed the fruit to develop great flavours with good acids and produced ripe flavours across the range of wines from the home vineyard at harvest time. A year that showed the exacting vineyard management qualities and decisional capabilities of an experienced and valued team from our vineyard.

Viticulture: Planted in 2007 our one hectare of Riesling vines are lovingly cared for ensure optimal concentration and ripeness in the wines. Planted in clone 239 on rootstock 3309, the vines produce compact bunches that promote citrus characters and racy acidity, the hallmark of the Borthwick Riesling.

Fermentation: Our Riesling is picked and quickly pressed prior to settling and inoculation with selected yeast strains that promote a slow, cool fermentation. The fermentation is arrested when we feel the best balance has occurred between sweetness and acidity.

History: Established in 1996 the family owned and managed Borthwick Vineyard produce wine with flavours that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils and a cool climate allow the grapes to grow in harmony in their environment. Sustainable practices and minimal intervention in the vineyard and winery allow our wines to display their distinctive single vineyard characteristics and flavour.