



Saving Grace

2018 DRY RIESLING

*A good Nor'Wester. Mettle tester. Jester, wear-a-warm-veste. It's our benefactor, tease, best mate. Better a good wind than a spray. Sometimes it howls three days' work away. But still. It's our **Saving Grace**.*



Growing

Our Saving Grace Riesling vines are planted on the terraces known as 'G block', aside the Waipara River. Persistent air flow wards off disease pressure and allows the fruit to 'hang out' to achieve phenolic ripeness.

Mound Vineyard, Waipara Valley, North Canterbury.

Winemaking

The fruit was left to hang until 9th April when ripe orange citrus characters were showing. Two separate hand harvested parcels were gently pressed to stainless steel where it underwent wild fermentation until dryness. It was then aged on light lees for 6 months. Precision and poise—good words for Riesling.

Alc 12% / pH 3.28 / TA 7.42 / RS 5g/L

Tasting

Orange citrus and mineralic notes dominate the aromatic profile whilst the palate has a great savoury tension and impressive persistence.

Our Saving Grace

Vineyard lifer, Doug, doesn't get why the G block gives such amazing fruit year on year—'It's the scruffiest, runtiest block of all, I just don't understand it' he says as he scratches his head...