



2018 NOBLE RIESLING

*A good Nor'Wester. Mettle tester. Jester, wear-a-warm-vest. 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 grapes were left to develop botrytis infection on the vine. Finally, on the 7th May they were hand harvested and pressed to give us about 800 litres of rich unctuous Riesling juice. It's always a bit tricky to get this kind of juice to ferment, but ferment it did and we are left with a rich expression of this wine with a vivid line of acid —delicious.

Alc 9% / pH 3.4 / TA 9.4 / RS 163g/L

Tasting

Sticky marmalade and crème brûlée delight the palate. A vivid late harvest Riesling with racy acidity that drives off into the distance!

Our Saving Grace

I want this wine in 750ml—how about magnums?'—quips Brownie. 'It's just so smashable'—high praise indeed from our typically subdued and self effacing winemaker.