



## 2019 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—gorgeously sweet, but perfectly balanced with vibrant acidity.*

### 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

*When people say: "I want this wine in a 750ml bottle' you know you are doing something right. "It is just so smashable" - that's high praise!*