



Saving Grace

2019 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

Made with hand harvested grapes, this Riesling pays homage to the German Spätlese style. This was the 'first pass' of fruit we took from G block. The juice was fermented at cool temperatures until the wine hit just the right balance.

Alc 10% / pH 2.98 / TA 9.5 / RS 40g/L

Tasting

Ripe lemon, orange blossom and hints of wet stone minerality on the nose. Juicy and weightless, this Riesling is a striking balance of sweet fruit and crunchy acidity.

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...