

WAIPARA SPRINGS



WAIPARA SPRINGS PREMO DRY RIESLING 2009

Harvest Date: 15th & 18th May 2009
Brix: 23.6 – 25.2
Fermentation: 70% Stainless Steel, 30% Old Barrel
Alcohol: 14.2%
Titratible Acidity: 7.6g/L
pH: 3.06
Residual Sugar: 3.5g/L

Latitude: 42.9 degrees South
Altitude: 60-70 metres above sea level
Aspect: Gentle sloping, north facing valley floor
Soil type: Silt and clay loam over decomposed limestone

CELLAR NOTES

The Riesling grapes for this wine all come from our estate block, which is 21 years old on clay and limestone soils. Made to be pure and in an Old World style, this wine has had SO₂ and Bentonite as its only additives. The grapes were foot stomped and soaked for a couple of hours before pressing to tank. The juice was then settled for 2 days with SO₂ added at 20ppm. No fining was done. The juice was then racked off lees and left to go wild. Once fermentation was going 30% was pumped to barrel for fermentation and aging. Balance was achieved at about 4g/L RS the wine was then cooled before SO₂ was added. Aging on lees went for 4 months before a slight influence achieved. The two components were then blended, stabilized and filtered.

TASTING NOTES

This intense Riesling made in an Old World style shows the true potential of this Classic variety. Aromas of spice and flint show the purity that Riesling achieves when handled with a minimalist approach. The palate is rich in both texture and concentration with good acidity and subtle complexities, making this a wine that is approachable now but in time will reward greatly. Cellar with the confidence of screwcap. *Food: Match with fresh seafood, such as tuna, scallops or Atlantic Salmon.*



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AWARDS AND REVIEWS

Bronze Medal, 2010 International Wine Challenge UK

The 2009 vintage (★★★½) was mostly handled in tanks, but 30 per cent was fermented in old barrels. It's a fully dry style (3.5 grams/litre of residual sugar) with a slightly honeyed bouquet, mouthfilling body (14 per cent alcohol) and lemony, spicy flavours, showing a touch of complexity and good depth. Michael Cooper's Buyer's Guide to New Zealand Wines 2011

A seriously complex style Riesling made from juice with skin contact which was then barrel fermented using indigenous yeasts. The bouquet is fragrant and inviting with lemon/lime, floral and stonefruit characters with a hint of savoury notes. It's superbly concentrated and intensely flavoured, while remaining taut and refined, with brilliant acidity leading to an extremely long finish. At its best: now to 2020. 95 points, Sam Kim, Wine Orbit, July 2011.

Naturally fermented with indigenous yeast, the 2009 Premo Dry Riesling offers lovely lemon / lime and orange blossom notes with a whiff of acacia honey. Dry, crisp and clean, the palate is very citrusy with some mandarin peel hints and a long steely finish. Approachable now, it should cellar to 2016+. 91/100 eRobertParker.com, Oct 31 New Zealand: Pure New Zealand, Lisa Perotti-Brown