



WAIPARA SPRINGS

WAIPARA SPRINGS RIESLING 2010

Brix:	22-23
Fermentation:	Stainless Steel
Alcohol:	11.5%
Titratible Acidity:	7.5-10g/L
pH:	2.9-3.2
Residual Sugar:	28-29g/L
Fining:	Milk
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

Harvesting for this style of Riesling is based on the natural acidity of the grapes. We are aiming for an elegant wine exhibiting fruit concentration and vibrant acidity balanced with natural sugars and low alcohol. This Riesling is a blend of components fermented in stainless steel with a variety of cultured yeasts. We favor a long cool fermentation and each batch is analyzed by taste to decide when the balance of acid and sugar are perfect for the style. The wines are then chilled to zero degrees to stop the ferment and also to retain the natural CO₂, which goes into the bottle.

TASTING NOTES

This is a low alcohol Riesling with vibrant acidity perfectly balanced with natural fruit sugars. Intense aroma of orange blossom with subtle spice and crisp minerality lead to a palate that is alive with crisp acidity. Bottled with some natural carbon dioxide for a tantalizing lift. *Food match: Anti-pasto, fish and shellfish dishes, delicate white meats*

AWARDS

Gold Medal, 2011 New Zealand International Wine Show
- *Gently sweet with exotic tropical fruit, orange zest, shriveled grapes, a tingle of spice and a graceful, seductive, almost nectarine-like texture.*

