



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



GRÜNER VELTLINER 2020

TASTING NOTES

An intriguing nose, with ripe stone fruit notes, layers of citrus and exotic spice. The lush mid palate combined with natural acidity produces a wine of great texture and poise.

VINTAGE OVERVIEW

Flowering commenced in the first week of December. During this period, the region experienced perfect flowering conditions. January to March produced some of the driest months on record culminating in one of the most exceptional harvests ever seen from the region. Picking began in the 2nd week of March and concluded in the second week of April. The drawn-out nature of the harvest allowed the winemakers to pick at optimal balance and sugar ripeness, as well as physiological ripeness. The warm and fine weather through the late summer months has allowed the development of a riper spectrum of tropical flavours. The resulting wines have wonderful fruit concentration aromatic power.

VINIFICATION

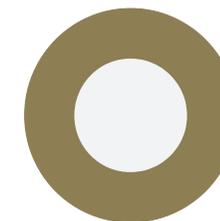
Harvested in the cool of the early morning from the winery block vineyard on the banks of the Wairau River. The fruit was de-stemmed and held with the skins in the press for 24 hours. The free run and light pressings were separated and cold settled. A portion of the wine was fermented in old neutral French oak barrels, with the balance in stainless steel.

FLAVOUR PROFILE

Peaches		Spices	
Grapefruit		Lime	

VINEYARD COMPOSITION

The Angler



TECHNICAL DATA

Harvested 20th March 2020

Alc	13.5%
RS	5.5g/L
TA	7.3g/L
pH	3.09



Marlborough,
New Zealand