

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE GRÜNER VELTLINER 2024

TASTING NOTES

A beguiling nose of ripe stone fruits combined with layers of citrus and exotic spice. The palate is plush and textural, with fine mineral acidity providing focus and length resulting in a wine of great texture and poise.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

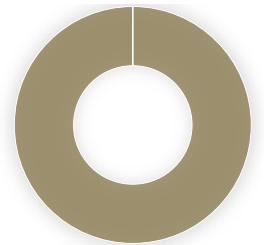
Harvested in the cool of the early morning from the Angler vineyard on the banks of the Wairau River. The fruit was destemmed and held on skins for 24 hours prior to pressing to build texture, with the free run and light pressings portions fermented separately in small format stainless steel and neutral oak barriques.

FLAVOUR PROFILE

Peaches		Spices	
Grapefruit		Lime	

VINEYARD COMPOSITION

The Angler



TECHNICAL DATA

Harvested 23 March 2024.

Alc	13.5%
RS	2.31g/L
TA	6.5g/L
pH	3.23

