

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE BOTRYTISED RIESLING 2024

TASTING NOTES

Intensely concentrated luscious flavours stack the palate of this wine. The botrytis concentration is classic, defined by a honeyed toastiness that mingles with the fruit derived marmalade and dried apricot characters. A remarkable wine that will endure and evolve over many years of cellaring

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

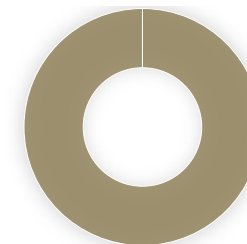
Harvested from the Rapaura vineyard surrounding the winery, select rows were left to allow Botrytis development throughout April and May. This site has a habit of delivering intensely sweet and flavourful fruit when conditions are right, and this season was something special. Select bunches were hand harvested and whole bunch pressed over a two day period, before settling and fermentation in small format stainless steel vessels to retain freshness and balance.

FLAVOUR PROFILE

Honey		Dried apricot	
Marmalade		Passionfruit	

VINEYARD COMPOSITION

Rapaura



TECHNICAL DATA

Harvested 13 May 2024

Alc	10%
RS	219g/L
TA	8.9g/L
pH	3.4

