

THE JUDGES



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Dish drinks writer



CAMERON DOUGLAS MS
Senior lecturer
AUT and Master
Sommelier



JANE BOYLE
Wine consultant



COLIN FORD
Director of
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DISH TASTING PANEL

Riesling

TOP WINE OF THE TASTING

1. SPY VALLEY

Envoy Johnson Vineyard Riesling 2011
\$32 (first equal) ★★★★★ Gold Medal

While our judges all agreed this six-year-old wine was still carrying seriously attractive, youthful citrus and tropical fruit layers, the thing that really snagged us was how deliciously it was taking on the complex secondary characters of kerosene, apple skin, nutty, caramelised biscuit notes alongside those zesty apple and mandarin flavours. "Very Germanic," noted Cameron. "It's classic, juicy and shows great minerality." "I loved this wine when it was first released and I love it more now," shrugged Yvonne. "It's a really lovely wine, joyful, with delightful acidity," added Jane. "A real gem."

GIESEN

Marlborough Riesling 2015 \$16.99 (first equal) ★★★★★ Gold Medal

How incredible is it that this glorious riesling can easily be found in supermarkets pretty much everywhere in New Zealand. Crazy. The buzzword across all judges'

assessments was "purity". "A fresh, lively, supremely crisp example," said Cameron, while Jane Boyle noted its natural sweetness and lime zest notes. This wine had instant floral and fruit appeal on the nose, powerful punch across the palate via incredibly vibrant crystalline citrus characters and yet it carried balance, elegance and length on the finish. "This represents superb value for money," noted Yvonne.

2. TUPARI

Awatere Valley Riesling 2016 (\$29)
★★★★★ Gold Medal

It was the jasmine florals – so evocative of spring – that really elevated the sweet citrus notes in the wine. Incredibly vibrant, the ripe Meyer lemon flavours made a real impression on our judges, especially Colin who commented also on its depth of flavour, concentration and mouthfeel – "I really like this wine," he said. Yvonne agreed it was a delicious, tangy style, "The juicy apple and lime layers really appeal."

3. VALLI

Riesling 2016 (\$30)

★★★★★ Gold Medal

"Plenty of energy in this wine," commented Cameron. "It's young, pure and has a great life ahead." All judges noted how beautifully balanced it was; the natural sweetness and acidity in perfect alignment. Crafted by Grant Taylor, one of the world's great pinot noir producers, this citrus and honey-forward riesling shows he's also rather awesome with aromatic whites.

4. STONELEIGH

Marlborough Riesling 2016 (\$17.29)

★★★★★ Gold Medal

"The citrus oil element is highly evocative and it has a lovely vibrancy and purity to it," urged Jane Boyle. "It really has all the good things you want in a young riesling but promises even more with time." Yvonne adored the cleansing apple, lime and honeysuckle layers, "Plus, it's so nicely constructed," she added. "It shows balance and beautiful persistence on the palate."

5. MT DIFFICULTY

Roaring Meg Central Otago Riesling 2015 (\$23) ★★★★★ Gold Medal

While this little central Otago stunner had a slightly more subtle nose than its other 5-star sisters, the sheer power

in the palate more than made up for it. Loaded with lemon, kaffir lime, green apple and honeysuckle layers on the nose and palate, there's a lovely lusciousness and concentration occurring in every sip. "I also really love the burst of banging acidity," commented Yvonne. Cue nods of approval from all judges.

6. GREYWACKE

Marlborough Riesling 2014 (\$29.95)

★★★★★ Gold Medal

There is so much going on in this wine, it's tricky to know where to start. "The slight peppery aromas, hints of apple and Rose's Lime Cordial and succulent citrus across the palate did it for me," announced Yvonne. Colin was seduced by the golden colour and honeyed nuances, while Cameron was wowed by its extensive palate appeal and "crisp, dry, energised yet natural" character.

7. OMEO VINEYARD

Blackmans Gully Central Otago Riesling 2015 (\$23) ★★★★★ ½ Silver Medal

"This is such a cracker of a wine," erupted Yvonne. "It just bursts with ripe apple, tangy mandarin, lime and a smorgasbord of citrus and it's incredibly concentrated too." Cameron agreed, "It's such a modern style, lush, crisp and beautifully

balanced." "Lithe" was another word that featured in the judges notes, while Colin felt this Central Otago stunner had legs to mature nicely also.

8. TERRACE EDGE

Classic Waipara Riesling 2013 (\$19.50)

★★★★ ½ Silver Medal

"I love the colour," urged Jane. "It's so youthful for its age and the gorgeous stonefruit and honeyed notes are seductive." It's easy to see why this wine now has a cult following in Waipara due to its vibrancy, intensely tangy, natural citrus-edged sweetness. "It also has great depth, texture, complexity and persistence of flavour," added Colin. It's definitely a joyful little wine to drink and a real crowd-pleaser.

9. TWO RIVERS

Juliet Marlborough Riesling 2016 (\$24)

★★★★ ½ Silver Medal

Crafted by Dave Clouston, this wine has a highly attractive nose, crisp apple sweetness, a nice mineral spectrum and deliciously clean, elegant lime and honeysuckle characters abound. That "minerality" factor was echoed across all our judges notes. "It's a highly sophisticated style with lovely texture," added Jane. It's definitely going to be one to watch as it matures. O

RATING SYSTEM:

GOLD ★★★★★

Superb. Strongly recommended.

SILVER ★★★★★

A cut above the rest in quality.

BRONZE ★★★

A good-quality crowd pleaser.

BEST BUY status is given to gold-medal wines that normally retail for under \$25

(NB: All wines are judged blind under competition conditions.)



Look for the Dish Tasting Panel selection sticker, which can be worn by our top wines.

With thanks to Janet Blackman from the Professional Wine Studies Department and the AUT School of Hospitality and Tourism. For more on the programmes in hospitality, food and beverage, and hotel management, visit aut.ac.nz.

Water kindly supplied by Antipodes.

