



Valli Waitaki Riesling 2017

Viticulture

Location:	Waitaki Valley, North Otago
Climate:	Maritime-influenced
Clones:	198-19
Soils:	Limestone-based soil spread through river gravels
GDD:	Approximately 800
Rainfall:	Approximately 530mm per Annum
Vine Age:	Planted 2007
Yield:	5 Tonnes / Hectare
Vine Density:	5,000 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	21 May 2017
Brix:	19.5
Bottled pH:	2.91
Bottled T.A.:	9.82
Residual Sugar:	25 g/l
Peak Fermentation Temp:	14 degrees
Fermentation vessel:	Stainless Steel
Alcohol:	9.5%
Total Bottles Produced:	1,692

Tasting Note

Freshly squeezed lime juice with hints of rock melon and jasmine flowers on the nose awaken the palate to zesty lime, spicy white pepper and incredible earthiness that sings of limestone soils. The prominent acidity is beautifully balanced with the ripe citrus giving the wine great length and extreme freshness. This is a naturally lower alcohol Riesling that is delicious as an aperitif but will also pair wonderfully with fresh fish, seafood and light-medium spiced Indian or Thai cuisine. A fragrant and earthy wine, it will continue to develop for 10+ years showing more richness and secondary characteristics.

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