



## Huia Botrytised Riesling 2009

**Harvest Date:** 7<sup>th</sup> May  
**Residual Sugar:** 83g/l  
**TA:** 8.6g/l  
**pH:** 3.49  
**Alcohol:** 12.0%

### **Background:**

The 2009 Botrytised Riesling is a single vineyard estate grown wine from our Winsome block in Riverlands. This vineyard is made up of a combination of sandy and clay soils. The daytime temperatures can be very warm, but the nights are cold.

### **Winemaking:**

Botrytis became evident in some bunches during the few weeks prior to harvest. We hand picked the clean bunches for the Huia Dry Riesling on the 1st of April. The balance was left on the vine to become fully botrytised and dehydrate. The grapes for this wine were harvested with plenty of very dry botrytis on the 7th May.

The hand harvested grapes were crushed by feet in the press and then left overnight in the press to re-hydrate. Pressing was carried out the next day using a gentle pressing champagne cycle. The wine fermented in a stainless steel tank for a long cool ferment.

### **Tasting Note:**

The nose is aromatic, full of uplifting apricot, citrus and floral notes. On the palate the wine delivers a lovely depth of flavour showing classic dried apricot and fig characters. This is a rich luscious dessert wine with good length.

### **Food Matches:**

Huia Botrytised Riesling is delicious with: fresh fruit flans, home made ice cream, crème caramel, brandy snaps, and dried fruits and soft ripe cheeses.

