



Huia Dry Riesling 2010

Harvest Date: 16th April

Residual Sugar: 3.2g/l

TA: 7.5g/l

pH: 2.90

Alcohol: 12.7%

Background:

The 2010 Riesling is a single vineyard wine from our Winsome block. The growing season furnished us with ideal ripening conditions. This combined with the rich clay soils and beautifully exposed fruit has given us a full flavoured dry Riesling with a wonderful mineral acidity.

Winemaking:

The grapes were hand harvested at optimum ripeness on the 16th April. These were de-stemmed and crushed to the press. The wine fermented in stainless steel tanks using natural yeasts which carried out a long cool ferment, retaining the vibrant fruit characters.

Tasting Note:

The nose is aromatic, full of uplifting citrus and floral notes. On the palate the wine delivers a lovely depth of flavours, is rich and dry with bright mandarin and honeysuckle. This Riesling shows good length and ends on a refreshing vibrant mineral finish.

Food Matches:

Huia Riesling is delicious with: fresh oysters and scallops, sushi, whitebait fritters, Asian food, pasta with fresh tomato in a white wine sauce and firm fruity cheeses.

