



LET'S START
SOMETHING

kimcrawfordwines.com

WINEMAKER'S NOTES:

2007 MARLBOROUGH DRY RIESLING



VINIFICATION

After a perfect summer for Riesling maturation the grapes for this wine were chosen predominantly from vineyards in the Awatere and Wairau Valleys in Marlborough. The cool evenings and long days were ideal conditions for flavour development.

The fruit was machine harvested in the cool evenings and overnight to preserve flavours. Gentle pressing was followed by cold settling prior to racking to tank for fermentation. Each block was kept separate throughout the various stages of the winemaking process. When all tanks had completed ferment the parcels were tasted and the pick of the wines were blended, fined, stabilised and bottled.

COLOUR

Palest green.

NOSE

Wonderful lifted aromas of citrus, honey and apple blossom.

PALATE

A citrus burst is immediately obvious on the palate. A lively little wine with good structure, palate weight and persistence.

CELLARING

Great now and can only get better. Will keep up to 10 years with careful cellaring.

FOOD MATCH

An ideal aperitif or suited to delicate fusion foods.

VARIETIES:

Dry Riesling

HARVEST ANALYSIS:

PH: 3.1
TA: 8.2 g/l
Briz: 21.8

WINE ANALYSIS:

PH: 3.16
TA: 6.6 g/l
Alc: 12.5% vol
RS: 2.8g/l