



## 2004 SP ANDERSON VINEYARD BONE DRY RIESLING

### P R O D U C T I O N       N O T E S

The grapes for this wine are from Ian and Donna Anderson's vineyard high up in the Brancott Valley in Marlborough.

The grapes were hand picked and whole bunch pressed. The wine was cool fermented in stainless steel tanks until dry, before being stabilised and bottled.

#### ANALYSIS AT HARVEST

Brix :	20.9
Titratrable Acidity:	9.5 g/l
pH:	3.06

#### WINE ANALYSIS

Alcohol:	12.2%
Titratrable Acidity:	7.9 g/l
pH:	2.9
Residual Sugar:	1.5 g/l

#### TASTING NOTES

Colour: Pale straw.

Aroma: First impressions count and this one surely impresses, reminiscent of eating white stone fruit surrounded by honeysuckle.

Palate: If you ever had lemon marmalade or lemon meringue pie filling you will know what this wine reminds you of. The acid is balanced and the length is striking.

Food Match: Succulent pan fried scallops tossed in lemon and chives and given an extra hit with lemon-infused oil. (*Recipe in Cuisine magazine.*)

Cellar: Will keep with careful cellaring for up to 15 years. Can't wait.

*We are committed to continually improving wine quality and have sealed this wine with a screw cap closure. This ensures cork taint is eliminated and oxidation minimized. Screw caps ensure that the wine arrives as we intended and will age uninterrupted.*

*Kim Crawford, February 2006*