

Grapes  
100% Riesling

Region/Appellation  
Marlborough

Alcohol by volume  
13.00%

Residual Sugar  
11.9 g/l

pH  
2.93

Total Acidity  
8.95 g/l

Drinking Window  
2024 - 2023

Tasting Guide



Tasting note printed  
19/04/2024

# Private Bin Riesling 2021

## 6x75cl

### Winemaker Notes

Bright lifted aromas reminiscent of spring, floral perfume, fresh lemon and limes jump out of the glass. The palate is light and crisp showing juicy apricot and mandarin flavours with a hint of ginger spice. This Private Bin Riesling is an off-dry style displaying excellent fruit sweetness balanced with zesty sherbet-like acidity on the finish.

### Vineyard

From selected vineyards in Marlborough.

### Winemaking

After selective machine harvesting, the resulting clear juice was slowly fermented in stainless steel tanks to retain the distinctive crisp Riesling flavours.

### Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

### Food match

Grilled and Roasted White Meats

Delicious with light Thai-style appetizers

