

Grapes  
100% Riesling

Region/Appellation  
Marlborough

Alcohol by volume  
11.50%

Residual Sugar  
8.7 g/l

pH  
2.9

Total Acidity  
8 g/l

Drinking Window  
2024 - 2025

Tasting Guide



Tasting note printed  
27/07/2024

# Private Bin Riesling 2023

## 2022 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

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch and due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature, but the weather settled, and we saw a mild although slightly damp autumn.

### Food match

Grilled and Roasted White Meats

Delicious with light Thai-style appetizers

