

#### Grapes

95% Riesling  
5% Pinot Gris

#### Region/Appellation

Marlborough

#### Alcohol by volume

11.5%

#### Residual Sugar

10.5 g/l

#### pH

3.09

#### Total Acidity

8.11 g/l

#### Drinking Window

2025 - 2027

#### Tasting Guide



#### Tasting note printed

12/02/2026

# Private Bin Riesling 2023

## 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 to healthy soil moisture levels, the canopies looked lush and vibrant. The start of 2023 summer was mild and unseasonably humid and wet. In February the weather settled and presented us sunny and warm autumn condition that provided excellent conditions for our fruit.

### Food match

Delicious with light Thai-style appetizers

