

Grapes  
100% Riesling

Region/Appellation  
Marlborough

Alcohol by volume  
11.5%

Residual Sugar  
10.1 g/l

pH  
2.9

Total Acidity  
9.5 g/l

Tasting Guide



Tasting note printed  
27/08/2025

# Private Bin Riesling 2024

## 6x75cl

### Winemaker Notes

Bright lifted aromas reminiscent of spring; white florals and fresh lemon and limes jump out of the glass. The palate is light and crisp showing juicy mandarin and lime flavours with a hint of of slatey minerality on the finish. This Private Bin Riesling is an off-dry style displaying excellent fruit sweetness balanced with zesty sherbet-like acidity on the finish.

### Winemaking

Cool ferment in stainless steel to preserve the fresh fruit characters and zippy acidity.

### Vintage

Low rainfall over winter and cooler at flowering resulted in reduced crop yield for the 2024 harvest. The growing season progressed with Marlborough's classic dry conditions, warm days and cool nights. The idyllic weather and low crops produced pristine grapes and concentrated flavours and fresh acidity.

### Food match

Delicious with light Thai-style appetizers

