

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
31/07/2025

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

