

Grapes

100% Riesling

Region/Appellation

Marlborough

Alcohol by volume

10.5%

Residual Sugar

178.7 g/l

pH

3.5

Total Acidity

9.06 g/l

Drinking Window

2025 - 2031

Tasting Guide



Tasting note printed

02/08/2025

Reserve Noble Riesling 2021

6 x Half Bottles 6x37.5cl

Winemaker Notes

Producing Botrytis Selection Riesling is comparative to the transition of an "ugly duckling" of dried Botrytis fruit into a "beautiful swan" of densely concentrated dessert wine. The 2018 Reserve Noble Riesling offers candied citrus peel, toffee, apricot, honeysuckle and ginger spice on the nose. Fresh acidity and pithy phenolics create a deceptively lively and fresh palate. Flavours are layered with spice, florals, orange marmalade and zippy acid backbone.

Vineyard

Located on the central valley floor of the Wairau Valley, the Fletcher Vineyard is characterised by free draining alluvial soils. Pruned to balance the site naturally, Riesling grapes are first encouraged to ripen, then noble botrytis is encouraged through autumnal dews and crisp cool weather. With careful late season management, the fruit is harvested after the botrytis has drawn much of the berries' moisture, concentrating sugars, acid and flavour.

Winemaking

100% handpicked and inoculated with neutral yeast strain in stainless steel. Matured on the lees for 8 months.

Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The 2021 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

Delicious with desserts especially chocolate based puddings.

