

Grapes  
100% Riesling

Region/Appellation  
Marlborough

Alcohol by volume  
10.50%

Residual Sugar  
208.97 g/l

pH  
3.62

Total Acidity  
11.58 g/l

Drinking Window  
2024 - 2031

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
16/04/2024

# Reserve Noble Riesling 2018

## 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.

### Food match

Mild Creamy Cheeses

Delicious with desserts especially chocolate based puddings.

