

# Boreham Wood

— SINGLE VINEYARD —

## Riesling 2009

The Awatere Valley is known for its relatively harsh climate with strong winds and morning frosts in spring working to harden the vines for the high temperatures of summer followed by the cool nights in autumn. As a result the vines struggle and we are able to harvest small, well matured grapes of typical Awatere finesse and flavour.

The 2009 Riesling is a pure, sustainable, single vineyard Awatere Valley wine.



### Growing Season

The 2008-09 season can only be described as almost perfect. Spring weather was warm and windy. Cooler weather prior to Christmas had some impact on flowering and fruit set, which resulted in fewer berries per bunch naturally lowering the yield per vine, whilst the long hot dry spell over the New Year helped to ward off any potential disease.

This single vineyard Riesling from our two-acre block was hand picked in late April, full of beautiful ripe berries at 24 brix, and hints of raisin. Flavours of apricot and honey were showing straight away.

Harvest date – 27th April 2009

### Winemaking

The fruit was whole bunch pressed and fermented with a classic Riesling Yeast Siha 7, this wine was looking fantastic from day one. Ferment was stopped at low alcohol 10%, has a decent residual sugar and a fantastic acid to balance.

**Aroma** – Floral hints of lemon and lime. Citrus blossom, perfumed hints of musk, pineapple and apricot.

**Palate** – Flavours of honey, apricots, papaya and orange with gorgeous mineral overtones and a lovely sweet and acid balance.

### Analysis

pH	3.16
TA	6.1 g/L
Alc	9.8%
RS	50 g/L