

CLARK ESTATE

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.



Harvest

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 day – 27th April 2009

Winemaking

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

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