



GREENHOUGH NELSON DRY RIESLING 2004

Winemaking:

Harvested 29 & 30 April, 2004.

Hand harvested fruit in perfect condition at moderate sugar levels (21.8 brix), approximately two weeks later than in 2003. This was largely due to the cooler and wetter than usual February across the country. Whole bunch pressed at very low pressure to reduce phenolics and enhance fine textural qualities of the juice. Settled with enzyme and racked clear for cool temperature fermentation with selected yeast strain. The ferment was stopped by chilling at 7 grams per litre residual grape sugar. Milk fined, filtered and bottled 17th September 2004.

Tasting:

This dry style Riesling displays concentrated lemon / lime citrus aromas and flavours. The palate is tightly structured with just a hint of fruit sweetness to soften out the defining acidity.

Alc/Vol: 12.3 % **R/S:** 7.0 g/L **TA:** 6.5g/L

"Fresh, minerally nose has a tinge of flowers and lime. Cool, lime tinged impact has substance and fresh demeanour. Mid palate is firm, with some flavour depth and a keen edge of acidity that runs through a long, flavour sustained, dry finish. Good weight and tension, and plenty of lingering flavour bode well for a life after cellaring. Very dry."

- Keith Stewart www.sommnet.com

"Lightly toasty, citrusy, grainy, squeezed, trying very hard to express the fruit, this is quite a neutral wine that some people would probably call minerally, in that they can't describe what is there. Overall quite pithy with a 'sucking on stone' dryness, the sweetness of exotic tropical fruits comes forth on the finish." - Sue Courtney, www.wineoftheweek.co.nz, April 2005