



GREENHOUGH NELSON DRY RIESLING 2005

Vintage Summary

Spring was mild and in general terms provided a normal start to the growing season. This changed dramatically from mid-December. The month ended with temperatures 1.7 degrees C below the average and twice the monthly rainfall. This unusual weather pattern persisted for the first two weeks of January, severely affected flowering and fruit set, ultimately reducing yields by 20-60% depending on variety and the timing of flowering. The Nelson region ended the season 45% down in yield. By this stage the season was well behind in terms of fruit development.

From mid-January summer arrived. Temperatures soared, the rain stopped and the month ended as better than average. Lost time began to be reclaimed. April was perfect with 30% above average sunshine and a tiny 5% of normal rainfall. Together with the exceptionally low yields harvest began only a day or two late with fruit in near-perfect condition.

Winemaking:

Harvested 19 April, 2005.

Hand harvested fruit in perfect condition at moderate sugar levels (22 brix), approx 10 days earlier than the cool 2004 vintage. Any botrytis affected fruit was separated out for inclusion in the sweeter Hope Riesling.

Whole bunch pressed at very low pressure to minimize phenolics and enhance fine textural qualities of the juice. Settled with enzyme and racked clear to tank for temperature controlled fermentation with selected yeast strain. The ferment was stopped by chilling to retain 8 grams per litre residual grape sugar. The wine was given a light trim milk fining, filtered and bottled 9th August, 2005.

Tasting:

This dry style Riesling displays perfumed, talc and ripe citrus aromas. A substantial palate of mandarins, tangelo and hints of lime mingle. This depth of flavour and hint of sweetness is defined and sustained by a fine, lingering acidity.

Alc/Vol: 12.3 % **R/S:** 7.8 grams/L **TA:** 6.7grams/L