



GREENHOUGH NELSON RIESLING 2006

Vintage 2006:

A mild winter with good rainfall led to a slightly earlier bud burst than usual. Warm, settled spring weather produced healthy growth and ideal conditions over flowering. Summer was warm and dry. These conditions persisted throughout autumn, resulting in one of the earliest harvests we have had. Fruit was in excellent condition.

Winemaking:

100% Nelson Riesling

Fruit was hand harvested from the Barraud Vineyard in Mapua, April 6, 2006

21.1 brix

Whole bunch pressed, settled and cool fermented. Later blended with a small percentage of Hope Vineyard Riesling

Tasting Note:

Lifted floral, sweet vanilla and citrus aromas. On the palate, flavours range from zesty citrus (limes and grapefruit), spiced apple, hops and aniseed. A hint of residual sweetness has been retained to provide balance to natural acidity and added fruit impact. Finishes long and fresh.

Alc/Vol: 12.45 %

R/S: 10.5 g/L

TA: 7.4 g/L