



Brightwater
VINEYARDS

2019 Natural Light Riesling (9% alcohol)



TASTING NOTES

Pale straw colour.

“This naturally low alcohol Riesling has fragrant aromas of citrus blossom and ripe apple. It is beautifully poised showing delicate citrus notes, fine balance, threaded minerality and a long mouth-watering finish.”

WINEMAKING

The grapes for this wine were grown on our own sustainably certified home vineyard. This was a hot and extremely dry summer in Nelson. The shoots were thinned by hand and some leaves removed from around the bunches for the fruit to receive dappled sunlight. The bunches were then hand thinned so that they were nicely spaced on the vine in order to intensify the Riesling flavours in the remaining fruit. The grapes naturally ripened with a lower than usual sugar level. They were handpicked earlier than usual on 30th March.

In the winery the grapes were pressed lightly in order to obtain clean, pure aromas and flavours. The juice was handled gently and reductively and underwent a cool fermentation in stainless steel using a selected yeast strain. The fermentation was stopped at a low 9% alcohol and at 10 gm/l residual sugar where optimum balance was achieved.

This wine is Vegan friendly

5 Stars (93 Points) – Sam Kim, Wine Orbit
4 Stars – Peter Saunders, Wine Writer

NEW RELEASE