



*Brightwater*  
VINEYARDS

## 2017 Nelson Riesling



### **TASTING NOTES**

*Pale straw colour.*

*“Fragrant aromas of citrus and ripe apple introduce this wonderful off-dry Riesling. It is a beautifully poised wine showing fresh 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. We thinned the shoots by hand and removed leaves from around the bunches to give the fruit optimum exposure to the sun. 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 Riesling was handpicked on the 11<sup>th</sup> April (the day before Cyclone Cook brought heavy rain to Nelson).

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 selected yeast strains. The fermentation was stopped at 10 gm/l residual sugar where the sugar and acidity is nicely in balance. The wine was kept on yeast lees for 120 days giving this Riesling a wonderful texture and finish.

**5 Stars (93 points) – Sam Kim, Wine Orbit**

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