



Marlborough VINEYARD & WINERY EST. 1979

## TIME STORE STO



## TE WHARE RĀ 2022 RIESLING 'M'

SINGLE VINEYARD 5182

Our passion for making and drinking Riesling is based partly on the wide variety of styles that this variety is capable of producing. That array of styles is a double-edged sword for some, but we feel that by labelling our Rieslings true to type we can encourage the Riesling revolution!

We are enamoured by the general characteristics of all great Riesling wines: purity, elegance and age-ability and feel that the growing conditions here in Marlborough allow Riesling to produce at its best – it really is an unsung hero for this part of the world. The high sunshine hours mean that we are able to achieve ripe, fruit concentration and the cooler nighttime temperatures mean that we retain the natural acidity that is the hallmark of this noble variety.

We had always been inspired by the great wines of the Mosel and when tasting the fruit from our younger block here, we thought that the flavour profile and acid balance, lent itself well to this medium-dry style of Riesling. We love the knife edge of tension in this style of wine – the perfect balance between the initial sweetness of the fruit and the lingering, chalky acidity.

**Winemaking:** All fruit for this wine was hand-picked and then hand sorted. The grapes were destemmed and gently crushed and then given some skin contact time before being slowly pressed. All parcels were fermented in purpose-built Riesling tanks. The wine underwent a slow, cool fermentation to retain aromatics and purity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: This Riesling 'M' is designed from the "vineyard-in" in a medium-dry style and is dangerously drinkable. Lifted aromas of mandarin, pink grapefruit, and white peach follow onto vibrant, ripe flavours of the same with juicy lime with underlying slatey mineral notes. This wine is fleshy with excellent fruit weight and concentration to counterbalance the mouth-watering juicy acidity.

Vintage: Over the spring of 2021 we experienced great conditions over flowering which led to moderate crops and a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed was generally dry and very even with no big heat spikes. We did experience some rain towards the end of February which gave the vines a nice boost to see them through till the beginning of harvest. We have described it as "the Goldilocks vintage" in that it was quite similar to the 2020 season = not too hot, not too cold, just right! The very even growing season meant that our harvest began on track with our long-term averages in mid - March and was completed by the first week in April.

The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2022 Riesling 'M' is delicious to drink now and will also benefit from careful cellaring for 4 - 8+ years for those who prefer their Riesling with some bottle age.

## TECHNICAL DATA

Fruit Source: TWR younger vines (19yrs old)

plus small pick from 1979 block **Production:** 603 cases

Residual Sugar: 27g/L

Variety: Riesling Cellaring: 4-8+ years

Harvest Date: March 2022

**Alc** 9.8% vol **pH** 2.89 **TA** 9.1g/L