



Marlborough VINEYARD & WINERY EST. 1979

## MINGLE VINEYARD 2315 TWR TWRATE RA RESLING 'D' Maribarough BAT. 1829



## TE WHARE RĀ 2022 RIESLING 'D'

SINGLE VINEYARD 5182

We love Riesling as a variety for multiple reasons but mostly for its purity, elegance and ageability. We whole-heartedly believe that our old block vines (which are 43yrs old this vintage), combined with the growing conditions and climate here in Marlborough, are capable of making world class Riesling.

The original Riesling vines on our home block here at the winery were planted in 1979 and are the oldest Riesling vines in Marlborough. Part of the reason for our conversion to organic and biodynamic farming was to rescue these old vines and coax them back to life. We saw huge potential in this old block and successfully rejuvenating them has been one of our greatest achievements. The fruit from these old vines has great fruit concentration and structure as well as great natural acidity that lends itself very well to making a dry style of Riesling.

Winemaking: All the grapes for this wine were hand-picked and hand-sorted. The fruit was then destemmed, gently crushed, and air-bag pressed. Some parcels given skin contact time. All parcels were fermented in stainless steel tanks that were purpose built for Riesling. We like very slow, cool ferments for the Riesling to help retain all the great floral aromatics. This wine was rested on fine lees for months, it has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, truly hand-made wines.

Wine: This wine has gorgeous, lifted aromas of jasmine, fresh lemon, and ripe Kaffir lime which follow through on to the palate. Flavours of fresh lime juice, lemon sorbet and ripe grapefruit with hints of floral spice are balanced by a fine backbone of ripe acidity. This Riesling is a dry style which has excellent fruit weight and concentration to balance the lingering mineral acid structure. This wine is finely structured with great length of flavour.

**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 'D' is drinking well now and will also benefit from careful cellaring for 7-10+ years.

Residual Sugar: 3.2g/L

## TECHNICAL DATA

Fruit Source: TWR old block (planted 1979)

Variety:RieslingProduction:510 casesHarvest Date:March & April 2022Cellaring:7-10+ years

**Alc** 12.5% vol **pH** 3.00 **TA** 7.2g/L