



georges road wines

W A I P A R A

RIESLING Noble 2018

Winemaker	Kirk Bray	
Vineyard	Georges Road Vineyard, Waipara	
Harvest Date	Hand-harvested in two passes; 23 April 2018	
Harvest Data	Brix 33.2, TA g/L 8.1, pH 3.42	
Season	The warmest summer on record for New Zealand saw grapes ripen between 2-3 weeks earlier than normal. Budburst and fruitset were ideal. Rainfall for the most part was exceptionally low except for two 'events' in the latter half of the season which brought challenging conditions and required additional time in the vineyard to manage. The Riesling fruit for this wine was harvested with approximately 60% Botrytis infection in the berries.	
Vineyard	The fruit for this wine was hand harvested from our Georges Road vineyard in Waipara. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. A portion of the vines are at 1.0m. Clones are a mix of 239, 198 and 110 on Riparia Gloire and Schwarzmann rootstock. The fruit was transported on the day of harvest to the winery for processing. The fruit compromised 60% noble botrytis and yielded an average of 120g per vine.	
Winemaking	The fruit was loaded straight into the Press and pressed only once, but slowly, over a 3 hour period. The juice was settled naturally over 24 hours then racked for fermentation. Ferment proceeded naturally and slowly until the point where acid/sugar/alcohol was deemed to be in perfect balance. The ferment was then stopped and racked to another tank on light lees before being filtered just prior to bottling.	
Wine	Beautifully balanced wine, never cloying and with enough acid to ensure perfect balance and length. Lovely layered rich fruit weight that will continue to develop and reward with cellaring. In line with our winemaking philosophy this wine has not been fined or cold stabilised.	
Production	Bottling date:	3 rd March 2019
	Cases produced	50
	Packaging:	375ml Burgundy bottle. Screwcap
Wine Analysis	Alcohol (%)	12.00
	Residual Sugar (g/L)	105.00
	pH	3.41
	TA (g/L)	8.0