



# CLARK ESTATE

## *Botrytised* **Riesling 2022**

Only in years where the conditions are perfect can we make this wine. The grapes are left on the vine to slowly be infected by the fungal disease known as Botrytis. The Botrytis reduces the water content of the berries, leaving a very intense, very sweet raisin. The sugar content can reach as much as 48%, more than double the amount of normal grapes at harvest, as well as the botrytised flavour.

### **Viticulture**

When the weather conditions are ideal for this style, the grapes are left on the vine to rot into botrytised honeyed clumps. The bunches were entirely infected with Botrytis, this is considered very rare and a sign of a near perfect harvest for Riesling.

### **Winemaking**

The grapes were lightly pressed and fermented in the cool conditions of winter. Fermentation was only stopped once the perfect balance between sweetness and acidity was reached.

### **Wine Analysis**

pH	3.32
TA	9.7 g/L
Alc	10.0%
RS	242 g/L



### **Tasting Notes**

The 2022 Botrytised Riesling has 242g/l residual sugar, giving it a beautiful creamy mouthfeel with delicious honeyed, dried fruit flavours, very fine acidity.

This beautiful wine is luscious and succulent with delicious notes of honey citrus with hints of spice. The lovely sweetness is balanced perfectly with fine acidity thanks to the classic Upper Awatere cool climate. This wine will be enjoyed at its best now and treasured for years to come.