



Méthode Traditionelle **Sparkling Riesling 2019**

The Upper Awatere has all the perfect ingredients for classic Sparkling grapes. Very cool nights leading up to harvest slows the breakdown of the natural acids and flavours are developed over a longer time than usual. The soil is rich in limestone giving the wine its chalky mineral character.

Viticulture

Our Riesling vines are planted on a slightly south facing slope, reducing the exposure to sunlight enough to allow the grapes to ripen slowly and intensify the flavours leading into harvest. Beautifully clean bunches were carefully handpicked and handled with great care before being taken to the winery.

Winemaking

The grapes were slowly whole bunch pressed to collect the brilliantly clear juice. Special sparkling yeast was added to this juice to undergo the primary ferment, creating gorgeous steely flavours in the base wine. This was then transferred to bottle and yeast was added again for the traditional secondary alcoholic fermentation in bottle. Soon after the bottle fermentation was finished, the bottles were riddled and disgorged to retain the freshness of the Riesling characters.

Wine Analysis

pH	3.04
TA	10.6 g/L
Alc	12.0%
RS	8.0 g/L



Tasting Notes

The 2019 *Méthode Traditionelle* Sparkling Riesling is immediately inviting, refreshing and vibrant. Beautiful flavours of cut apple and lime zest create a delightfully new experience for any sparkling fans.