



## VINTAGE

The spring of 2013 was frost free giving a good start to the growing season. Good weather over flowering led to ideal crop levels. Moderate weather patterns persisted for the rest of the season; not too hot or cold, giving a long hang time enhancing aroma and flavour development in the Riesling grapes. There was higher than average rainfall in April which led to the development of botrytis, however very careful vineyard selection meant that the resulting wine has beautiful complexity and texture as a result of this botrytis.

## VINEYARD

The grapes for this wine were sourced from the Bedford Vineyard which is situated on the north facing, free draining gravel terraces associated with the Waipara riverbed, which was once a glacier. These north facing terraces with their free draining soils produce some of the best Riesling grapes in Waipara, if not New Zealand. The Bedford Vineyard was established around 12 years ago where the owners are so passionate about Riesling, that it is the only variety they grow. Given the choice of any vineyard in Waipara in which to grow Riesling grapes for Tongue in Groove, this vineyard would be our first choice.

## WINEMAKING

The grapes were put directly into the press and pressed very gently, separating the hard pressings. The mirky juice was pumped into a tank to allow settling. The juice was allowed to sit on the juice lees for about 5-6 days (a mild form of skin contact) helping intensify the aromas of mandarin spray inherent to the Waipara Valley and increasing phenolic levels which gives length to the wine. The juice was then racked (siphon clear juice off the lees) into a clean stainless tank for fermentation. The juice was allowed to ferment by the action of the natural yeast and a cool fermentation; 17-18 degrees maximum proceeded. The fermentation was monitored daily, checking the decreasing sugar level and temperature. The fermentation followed a classic, healthy fermentation curve and slowly petered out leaving very low levels of natural residual sugar, giving balance to the fresh acid and rich phenolics. Soon after the wine had finished its fermentation the wine was filtered for bottling, without extended lees contact as this can distract from the purity of fruit flavours.

## TASTING NOTES

Spicy aromas of black and white pepper abound with a heady perfume of orange blossom, mandarin skin essence, grapefruit and melon with hints of apricot kernels. The palate is rich and full yet with an elegance and purity at the same time; this is portrayed by the ripe flavours of passionfruit, orange and honey which is complimented by white pepper and lime zest. The palate is rich and long yet perfectly balanced by the acid leaving ones mouth cleansed and refreshed, making another glass irresistible.



RIESLING 2014

WAIPARA VALLEY  
NORTH CANTERBURY  
NEW ZEALAND