



MOUNT RILEY GEWURZTRAMINER 2025

VINTAGE

The 25 season began early, with an excellent flowering period leading to full bunches and initial estimates pointed towards higher than average yields. Fortunately, the weather in the run up to harvest was very kind. Sensational dry conditions from Christmas through to harvest ensured there were no disease issues. Cooler temperatures throughout January and February were beneficial in slowing down sugar accumulation and extending the ripening period allowing a longer hang time laying the foundation for more aromatic intense fruit

WINEMAKERS NOTES

The fruit was harvested at night in cool temperatures to preserve the wonderful flavours and aromatics. The grapes were gently pressed and the juice settled prior to fermentation in stainless steel tanks at cool temperatures to retain the bright, varietal aromatics. Four months on lees post fermentation, built texture and complexity.

TASTING NOTES

<i>Colour</i>	Pale straw
<i>Bouquet</i>	Intense aromas of pineapple, lychee, Turkish Delight and subtle spice
<i>Palate</i>	Off-dry with ripe fruit flavours, rich texture and a long lingering finish.
<i>Drink</i>	Drinking well now; this wine can be enjoyed until late 2029.

TECHNICAL INFORMATION:

Grape variety: 100% Gewurztraminer
Origin: Marlborough, NZ
Alcohol: 13.5%
RS: 9.8 g/L
TA: 4.59 g/L
PH: 3.37 g/L



