

ant moore riesling



Product: Ant Moore Riesling

Vintage: 2009

Grapes: Riesling

Percentage: 100%

Origin: Nelson

Percentage: 100%

Vinification: Grapes sourced from the Upper Moutere Valley in Nelson. This wine was hand harvested and brought to the winery in Marlborough. With a little skin contact, no press cuts and aerobic handling, has given this wine a lovely full palate and ripe, fine phenolics. Cool ferments, using a classic Riesling yeast Siha 7, has given this wine great palate weight and lovely full aromas.

Analysis: alcohol:

pH:

acid:

sugar:

Colour: Bright, Pale straw with green hues

Nose: Citrus characters with grapefruit & limes, waxy overtones, floral and finishing with the slight hint of honey

Palate: Citrus, mineral and waxy. Complex layers and a great fruit driven palate. Tight structure that opens in the glass revealing a full range of classic Riesling characters of honeysuckle, lemon and long dry clean finish.

Winemakers Comments: After discovering a lovely low cropping vineyard in the upper Moutere valley. Planted on shingle soils, I was presented with a full and ripe block that has produced a classic Riesling. This wine is fresh dry, floral and has lovely mineral notes. With its clean and dry finish makes this wine a great accompaniment with food.

General Information: With vineyards situated in the Waihopai, Awatere and Upper Wairau areas of Marlborough, New Zealand, Ant Moore wines are generally more restrained with minerality, complexity and great balance. Control and hands-on management of the vineyards and the winemaking process, creates rich wines, with ripe flavours and texture and fresh lifted aromas, signatures of Ant Moore Wines.