



Tupari

2013 Dry Riesling

AWATERE VALLEY

MARLBOROUGH NEW ZEALAND

**Region:** Awatere Valley, Marlborough, New Zealand.

**Style:** Dry.

**Colour:** Pale straw with green hints.

**Aroma:** Lifted floral and green lime aromas.

**Palate:** On the palate the delicate lime and lemon notes are supported by a fresh mineral acidity. This is balanced by a touch of residual sugar and a crisp dry finish.

**Cellaring:** Crafted as an immediate drinking style, but will develop additional complexity over the next 2 to 3 years.

**Analysis:**

Alcohol	11%
TA	7.8g L <sup>-1</sup>
Brix	20.5
RS	8.0g L <sup>-1</sup>

**Harvest date:** 2nd April 2013

**Bottling date:** 17th October 2013

## *Tupari 2013 Dry Riesling*

*The Tupari Riesling block is situated on a thin terrace stretching along the top of the cliff face with magnificent valley views. Warm days and cool nights combined to create the distinguishing mineral character and rich flavours typical of the Awatere Valley. Following harvest in the cool of the night, the gently pressed juice was carefully fermented and the process suspended with only a few grams of sugar remaining.*

The 2013 Tupari Dry Riesling is a finely textured, single vineyard wine with rich flavours and complexity, underpinned by a lingering crisp mineral finish.

### **Food match**

A definitive food wine and ideal companion for freshly shucked oysters, tempura or grilled fish.

### **Cheese match:**

When the Riesling is young, match with a young and firm camembert or brie, goats cheese or chevre.