



Tupari

2011 Dry Riesling

AWATERE VALLEY

MARLBOROUGH NEW ZEALAND

Region: Awatere Valley, Marlborough, New Zealand.

Style: Dry.

Colour: Pale straw with green hints.

Aroma: Bright citrus aromas of lemon and lime with a distinct mineral note.

Palate: The palate shows varietal characters of lemon and lime. The wine displays mineral notes and good fruit weight following through with complementary well-balanced acidity and a fresh, crisp finish.

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

Analysis:

Alcohol	11.0%
TA	7.7g L ⁻¹
Brix	20
RS	6.7g L ⁻¹

Harvest date: 25th March 2011

Bottling date: 2nd November 2011

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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 this wine's 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.

As a pure expression of the variety, the 2011 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