

Wild Earth

Wild Earth Vineyards Riesling 2009

Winemaker: Steve Davies

Viticulturist: Pip Feyen

Vineyard notes:

The grapes for this wine came from our vineyard located on Felton Road in Bannockburn. These vines are sited on a broad terrace close to the Kawarau River, with full exposure to northern sun. This is the third year we have picked fruit, and made our own wine, from these vines. The block of Riesling vines is a little less than two hectares – with 4,977 vines planted in total.

The 2009 vintage saw good fruit set due to warm weather in December. However, the remainder of the season was unusually cool, resulting in a lighter harvest. Due to the slow ripening and lower crop level, the grapes developed excellent fruit intensity and sweetness.



Winemaking considerations:

A single small tank fermentation was undertaken. The juice was inoculated and the must underwent a cool fermentation, where temperature was controlled over a period of time. Fermentation was stopped by chilling in order to balance the natural acidity with residual sugar. The wine was clarified using milk products and then filtered in preparation for being bottled in mid November.

Analysis:

Alcohol:	12%
Titratable Acidity:	7.2g/L
pH:	3.13 g/L
Residual Sugar:	13 g/l

Aromatic & Palate:

Offers a perfume of white flowers especially jasmine and orange blossom, red apples and lemon meringue pie. On the palate there are sweet fruit flavours of nectarine and apricot with red apple and lemon. It's beautifully flavoured showing gentle sweetness, bright acidity and a lingering finish. The slight natural sweetness is well balanced with the natural acidity to give a clean and flavoursome finish.