



MOUNT RILEY RIESLING 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

Our 2025 Riesling is made from grapes grown on Mount Riley's Litchfield and Anderson Vineyards in Marlborough's Wairau Valley. A growing season with moderate summer temperatures gave the perfect conditions for excellent flavour development and the remarkable aromatics that this classic wine is known for. Grapes were harvested in pristine condition then crushed and destemmed. Fermentation was carried out at cool temperatures in stainless steel to achieve absolute purity of fruit.

TASTING NOTES

- Colour* Light straw
- Bouquet* Pristine and finely scented, with notes of green rockmelon/lemon zest, and white floral nuances
- Palate* Excellent fruit purity, with delicate texture backed by vibrant acidity and long finish
- Drink* Drinking well now, this wine will continue to improve and develop until 2030. Great as an aperitif or match with seafood, light meats & spicy foods.

TECHNICAL INFORMATION

Grape varieties: 100% Riesling
Origin: Marlborough, NZ
Alcohol: 12%
RS: 9.0 g/L
TA: 7.21 g/L
PH: 2.95 g/L

