



SELAKS

PREMIUM SELECTION

Selaks, bringing family and friends together since 1934

WINEMAKER'S NOTES:



2010 WAIPARA RIESLING

DESCRIPTION

A fragrant full-bodied wine from selected Waipara vineyards, exhibiting fresh floral notes with citrus and lemon peel flavours. An excellent partner for a wide variety of lighter dishes; perfect with spicy Asian cuisine.

VINIFICATION

Selaks Premium Selection Riesling was sourced from premium Waipara vineyard sites. Cool climate conditions were perfect for fruit ripening and flavour development, ensuring a harvest of outstanding quality.

After crushing, the free run juice was immediately drained to stainless steel tanks. Selected yeasts were then added to enhance the varietal expression and palate weight. Separate batches from different vineyard blocks were fermented in temperature controlled stainless steel tanks. Long cool fermentation ensured that true varietal expression was captured in the wine. The Riesling was then stabilised, fined and blended prior to bottling in November 2010.

CELLARING

Delicious now or can be cellared for up to 5 years.

COLOUR

Pale yellow with a green hue.

NOSE

A fragrant bouquet of floral notes with lemon and citrus peel aromas.

PALATE

This wine displays excellent palate weight with juicy citrus flavours and lively acidity. A well balanced wine with an off dry finish.

FOOD PAIRING

An excellent partner for a wide variety of lighter dishes.

HARVEST
DATE:

March/April 2010

VINEYARDS:

Waipara
New Zealand

VARIETIES:

Riesling

HARVEST
ANALYSIS:

PH: 3.00 ave
TA: 9.5 g/l ave
Brix: 21.8 ave

WINE
ANALYSIS:

PH: 3.22
TA: 6.68 g/l
R/S: 7.5 g/l
Alc: 12.5% vol.