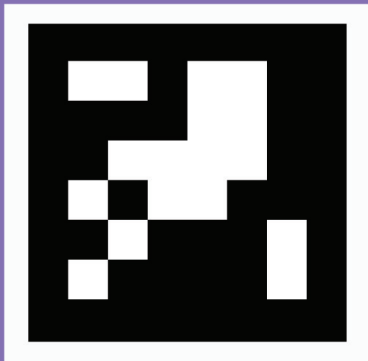


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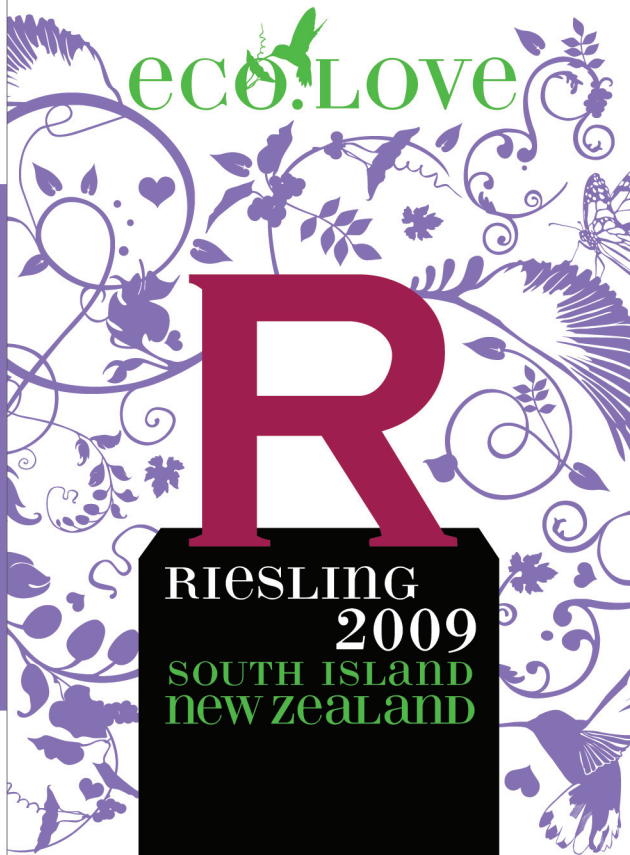
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RIESLING 2009

Our South Island Riesling has a range and combination of flavors unlike any other. These flavors span citrus, root ginger, white peach, spices and florals. **eco.love** Riesling is made in balance to an off-dry style.

KEY FLAVORS

Citrus

ORANGE
RED GRAPEFRUIT



Fruit

WHITE PEACH



Floral & Spices

HONEYSUCKLE
ORANGE BLOSSOM
ROSE GERANIUM
JASMINE
ROOT GINGER
CINNAMON
NUTMEG



THIS WINE WAS MADE AT THE FIRST
CARBONZERO^{CERT}™ CERTIFIED
WINERY IN THE WORLD.

This certification was achieved through a stringent process requiring a reduction in greenhouse gas (GHG) emissions through energy-efficient initiatives and the offsetting of residual emissions via wind farm generated credits.



WINEMAKER'S COMMENTS/

A complex fruit driven style. Special parcels of fruit were selected from the Nelson region of New Zealand - famous for its success with aromatic grape varieties. These were then carefully blended with our Marlborough wines. A marriage made in heaven thus resulting in our South Island Riesling. The wine will continue to develop with bottle age.

BOUQUET/

The bouquet jumps from the glass with up front lemon zest, bees wax, a medley of blossom and spice, and a hint of kerosene. The "South Island" blend of fruit has resulted in a diverse range of characters. This wine is fantastic to drink now and if you have patience, cellaring will add to further complexity - particularly the kerosene character aged Riesling is renowned for.

PALATE/

The wine has great palate weight, balance and length of flavor. A "juicy" style of wine with citrus freshness working well with the more tropical characters and natural sweetness. The wine was "stop-fermented" - preventing all of the grape sugar from turning into alcohol. The small quantity of residual sugar gives palate weight and balances the Riesling's natural acidity.

WINEMAKING/

Reasonably straightforward winemaking aimed at retaining the natural fruit quality from another excellent vintage. Cool fermentation temperatures and a long fermentation help develop and retain the wine's fantastic aromatics.

ANALYSIS/

PH 3.26
TA 7.3
ALC 11.5%
RS 13