

THREE BROOMS

RIESLING

Marlborough, New Zealand

STYLE & TYPE: White & Still

SOIL: Free-draining gravel

VITICULTURE: Blind River's naturally lower yields and cooler, windier climate started in 2016. The vineyard avoided multiple frost events across Marlborough and overcame a dry spring. A cool flowering reduced yields but not quality. After crucial rain at mid-summer, it stayed warm and dry with cool evenings – perfect for ripening. Pre-harvest, two rain events brought fear of disease, but sound canopy management and a proactive control program prevented this. A newly acquired harvester meant grapes could be picked as desired, resulting in two picks, twelve days apart.

VINIFICATION: Fermented in stainless steel at 11°C with two different yeast strains. Residual sugar: 7g/L

ALCOHOL BY VOLUME: 11.2%

FEATURE: Screw cap

VARIETIES: Riesling

SIZES: 750ml

TASTING NOTE: The nose is gently floral with citrus blossom aromatics and a creamy peach and nectarine richness. Bright citrus leads into a weighty mid palate that is full of floral flavours and ripe stone-fruit, balanced by a bright, juicy acidity. The finish is rich, bright, fresh and long with a slight wet-stone character.

