

# BEACH HOUSE RIESLING 2016

*GOLD MEDAL – AIR NZ WINE AWARDS 2016*

*GOLD MEDAL – INTERNATIONAL WINE SHOW 2016*

<b>Vineyard:</b>	The Levels Vineyard
<b>Area:</b>	Te Awanga
<b>Alcohol:</b>	9.0%
<b>PH:</b>	2.85
<b>Total Acidity:</b>	9.1g/l
<b>Residual Sugar:</b>	30 g/l

The grapes were hand-picked on the 19th of March and raced back to the winery where the whole bunches were placed into the press and the clear juice gently extracted from the skins. After cold settling the juice overnight we racked the juice into a stainless steel tank.

Alsace Riesling yeast was chosen to ferment the juice as it helps preserve the subtle aromatics within the resulting wine. The fermenting wine was tasted daily by the winemakers to pin point the ultimate balance point between the sweetness, acidity and alcohol. Once this point was established the wine was chilled to halt the yeast activity and then filtered off the yeast lees.

Aromas of honey-suckle, lime zest and mandarin leap out of the glass while the palate displays a gorgeous balance and tension between luscious sweetness and lively acidity. Packed full of fruit flavours and dangerously drinkable, this wine has already proven itself in a class of its own with two gold medals awarded before release. Get in quick as this will be sold out in no time.

W: [www.beachhouse.co.nz](http://www.beachhouse.co.nz)

E: [chris@beachhouse.co.nz](mailto:chris@beachhouse.co.nz)

P: (06) 8794127

