

BEACH HOUSE RIESLING 2017



TROPHY (BEST IN CLASS)
GOLD MEDAL – INTERNATIONAL WINE SHOW 2017

Vineyard:	The Levels Vineyard
Area:	Te Awanga
Alcohol:	9.5%
PH:	2.80
Total Acidity:	9.4 g/l
Residual Sugar:	31.4 g/l

The grapes were hand-picked on the 17th 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 freshly cut lime, lemon sherbet, honey-suckle, and bees wax 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, the 2017 edition of our #1 cellar door seller is up there with the best of them and was crowned "Champion Riesling" of the 2017 New Zealand International Wine Show to prove it!

W: www.beachhouse.co.nz
E: chris@beachhouse.co.nz
P: (06) 8794127

