



VILLA MARIA
NEW ZEALAND

Private Bin

Riesling

MARLBOROUGH 2019

Winemakers Comment

Bright lifted aromas reminiscent of spring, floral perfume, fresh lemon and limes jump out of the glass. The palate is light and crisp showing juicy apricot and mandarin flavours with a hint of ginger spice. This Private Bin Riesling is an off-dry style displaying excellent fruit sweetness balanced with zesty sherbet-like acidity on the finish.

Serving Suggestions

Perfect chilled as an aperitif, or serve with lightly spiced Asian cuisine.

Vineyard & Winemaking

Fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

After selective machine harvesting, the resulting clear juice was slowly fermented in stainless steel tanks to retain the distinctive crisp Riesling flavours.

REGION: Marlborough

VARIETIES: 100% Riesling

ALCOHOL: 12.0%

pH: 3.05

TOTAL ACIDITY: 8.5g/L

RESIDUAL SUGAR: 12.8g/L

