

GLAZEBROOK

NEW ZEALAND

Life's a journey

Noble Harvest Riesling

Hawkes Bay

2009



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

HAWKE'S BAY

On the east coast of the North Island of New Zealand, Hawke's Bay enjoys a temperate climate ideally suited to producing full-flavoured wines showing strong varietal intensity.

Riesling was first planted in Hawke's Bay in the early 1980s and, because of the temperate maritime climate, quickly established itself in a dessert wine style.

NOBLE HARVEST RIESLING

Ripe Riesling and a "clean" botrytis infection are the cornerstones of great Noble Harvest Rieslings. The beerenauslese and trockenbeerenauslese wines of Germany are benchmarks for this style.

In Hawke's Bay botrytis occurs naturally and dessert wines made in this style are often opportunistic. Not so at Ngatarawa where Noble Harvest Riesling has been a specialty and passion since the first release in 1987.

VINEYARD NOTES

The 2009 season started cool, then developed into a hot summer followed by a warm, dry harvest period. Noble harvest "bunches" were hand selected from 8 year old vines grown on the deep free-draining red metals of the Bridge Pa Triangle sub-region of Hawke's Bay. The vines were cane-pruned VSP and yielded <0.7 kg raisins per vine.

AWARDS

GOLD MEDAL

Air New Zealand Wine Awards 2009

WINEMAKING NOTES

The grapes were selectively hand harvested in two batches with particular attention to ensure the raisins were both concentrated and in "good" condition. Harvest brix ranged from 38 – 40 Bx. The grapes were pressed immediately. The juice was cold settled and inoculated with selected yeast for moderately cool (15 to 18C) fermentation in tank.

Vintage	2009
Alcohol	9.0%
TA	10.0g/L
pH	3.25
Residual sugar	215 g/L

TASTING NOTES

Colour: Pale gold with green hues.

Bouquet: Lifted floral, mandarin and citrus marmalade.

Palate: A full, rich palate with layers of flavour – citrus mandarin with hints of honey, stonefruit and apricot on the finish. Fresh pineapple acid balances the sweetness.

FOOD MATCH

Try fresh fruit desserts, lemon tart or blue cheeses.

CELLARING AND SERVING

May be enjoyed now or cellared up to 5 year's from vintage date. Best served only lightly chilled.