

Dry Riesling

www.calrossievineyard.com



VARIETALS	100% Riesling
VINTAGE	2024
REGION	Marlborough, South Island, New Zealand
TECHNICAL DATA	Alcohol 13% Residual Sugar 8.04g/l
APPEARANCE NOSE PALATE	Bright, even, very pale yellow. Typically harvested and fermented with the Sauvignon Blanc, the textbook 2024 vintage gave the perfect opportunity to separately harvest and ferment this as a standalone wine worth of its own label and bottling, loaded withkey lime, white peach red apple flavours and a taut, fine line of acidity. Ripe citrus, medium bodied clay-richness and a long, dry, steely mineral finish, this Riesling has it all.
AGEING	Aged on lees for 1 year.
PAIRING	Match it with Asian cuisine, Pad Thai noodles, smoked salmon, fish and seafood.

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