



ABBEY

CELLARS

2009 Abbey Cellars 'Mary' Noble Riesling

"Scented with mellow citrus blossom and honeyed notes, this late harvest riesling has a zesty burst of refreshing mandarin and apricot sweetness followed by a crisp, clean finish".

The Vineyard

All Abbey Cellars wines are handpicked from our 'single estate' vineyard. Located on premium land with-in the Bridge Pa Triangle region, which is famed for its red metal soils and superb grape growing conditions.

The Vintage

A warm summer meant that the grapes ripened earlier than usual, which meant great sugar levels and fruit flavour. Rain just before harvest was ideal for botrytis.

Winemaking

Picked at 30.5 brix, on 16th of April, this riesling was gently pressed and cold settled to retain maximum freshness and varietal character.

The crisp juice was inoculated with special yeast used to enhance the delicate floral aromatics Riesling is famous for. Fermented for 21 days within 12 – 15 degrees celsius until the sugar/alcohol concentration naturally stopped the ferment. After the ferment was complete, the wine was then aged in 5 year old French Oak barrels for 6 months. The wine was crossflow filtered very gently before bottling to bring the wine to its full brightness and clarity.

Winemaker	+ Emma Lowe
Variety	+ Noble Riesling
Region	+ Hawkes Bay
Style	+ Dessert
Residual Sugar	+ 59 g/L
p/H	+ 3.2
T/A	+ 9.6
Appearance	+ Pale straw gold
Cellaring	+ 1-4 years
Serve	+ Lightly chilled - 16 °C
Alcohol	+ 13%



"Wonderful as an aperitif or as a well-deserved treat at the end of a great meal".

www.abbeycellars.com