



ABBHEY

CELLARS

2009 Abbey Cellars Hawkes Bay Riesling

“Bright white-gold colour with lifted, lime-infused floral aromas that lead to a delicately crafted, classic dry style that’s beautifully balanced and offers a delicious, clean-cut, minerally 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.

Winemaking

Picked at 21 brix on the 12th of March, 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, and the ferment was kept within 12 – 15 degrees celsius.

After the ferment was complete, the wine was crossflow filtered very gently before bottling to bring the wine to its full brightness and clarity.

Winemaker	+ Emma Lowe
Variety	+ Riesling
Region	+ Hawkes Bay
Style	+ Medium-Dry
Residual Sugar	+ 10.2 g/L
p/H	+ 3.2
T/A	+ 8.3
Appearance	+ Bright white-gold
Cellaring	+ 0-3 years
Serve	+ Lightly chilled - 12 °C
Alcohol	+ 11.5%



“A great wine match with a classic, creamy apple & walnut Waldorf-style salad”.

www.abbeycellars.com