



Ranu 2023

Tasting Notes

As you might expect from this special co-ferment of Riesling, Pinot Gris and Gewurztraminer, this wine has a beautiful floral nose and array of fruit characters including red apple, lime and white peach. The palate is dry with intense flavours and a lovely mineral character, particularly from the Riesling component. All three varieties make their presence felt with the Riesling providing an acid focus, the Pinot Gris giving a lushness to the mid-palate and the Gewurztraminer bringing weight and a little phenolic structure.

Vineyards and viticulture

The 2023 vintage was a very good season. While spring and summer had some reasonable rainfall, late summer and autumn were warm and dry, resulting in a long, slow ripening period. This gave us ripe, flavoursome grapes with lovely concentration and balance and most importantly for this wine, the three varieties reaching optimal ripeness at the same time.

Prior to picking the grapes, the vines underwent careful canopy management including shoot-thinning and leaf-plucking which, along with the great weather, meant we picked these grapes in perfect condition and full of intense, varietal flavours. We picked one small bin of each grape variety, from our best vineyard blocks.

Winemaking

The grapes were handpicked, then pressed together and the juice transferred into one old French puncheon and one old French barrique for wild fermentation. The wine remained on lees in barrel until bottling in late December.

Alc 12.5 %, pH 3.2, TA 6.3, RS 6.0 Vegan

Cellaring

Enjoy now or for the next five or more years.

Food Match

A wonderful pairing for subtle dishes such as simply cooked seafood.

