



LAWSON'S DRY HILLS
— MARLBOROUGH —



TASTING NOTES

Late Harvest Riesling 2024

Tasting Notes

Apricot, honey and lemon curd aromatics lead into a palate that is luscious, rich and obviously sweet. However, Riesling is naturally high in acidity, so this balances the sweetness and stops the wine becoming cloying on the finish.

Vineyards and viticulture

This is from our only block of Riesling, which is in the Waihōpai Valley. We harvested this parcel on 22nd of May, much later than most of the crop which was picked earlier for our Estate Riesling. To make this special style of wine, the grapes need to be affected with noble rot (also called botrytis). This is a fungus that pierces the grape skin letting the water evaporate. It is this dehydration that concentrates the flavours and sugars giving the signature rich sweetness and concentration. We have harvested only a few bins of grapes.

Winemaking

The grapes were slowly pressed to allow extraction of all the sugars and intense flavour but not the phenolics from the skins. The wine was then fermented in tank, but with this much sugar, it takes the yeasts much longer to do their work, and in the end, they give up, hence not all the sugar is converted to alcohol. Fermentation took 10 weeks.

100% Riesling

1500 bottles produced (375ml)

Alc: 11.3%, pH: 3.2, TA: 7.8, RS: 150g/L

Vegan friendly

Cellaring

2-5 yrs

