



# GROWERS MARK

## Rivenhall Bone Dry Riesling (last bottles in AK) 2011



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	RIESLING
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2011
<b>Volume:</b>	750ml
<b>Vineyard:</b>	High up in Marlboroughs Brancott Valley lies Donna Andersons Rivenhall Riesling vineyard.
<b>Vinification:</b>	When the grape flavour profile came into the citrus/honey spectrum we machine harvest this fruit in the cool of the evening. Once at the winery the grapes were juiced and settled for 36 hours. The wine was racked at inoculated with yeast, then cool fermented till dryness. Bottled early in the season, the wine has been bottle aged for 2 years at the winery before release.
<b>Appearance:</b>	Pale starw with golden edges.
<b>Bouquet:</b>	Intense citrus and honeyed notes complexed with a hint of aviation gasoline.
<b>Palate:</b>	Dominated with citrus, honey and ripe fruit. Good mouth feel with great length of flavour. The wine finishes bone dry.
<b>Cellaring:</b>	7-10 years

### Technical Analysis:

<b>Alcohol:</b>	11.80%	<b>pH:</b>	3
<b>Residual Sugar:</b>	0	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	8.2g/L	<b>Hancocks Product:</b>	14389