

2008 3-Brooms Riesling Winemaking Details

Technical Details

Region	Blind River, Awatere Valley, Marlborough
Clone & Rootstock	198-19, 110 and 239 on Various Rootstocks
Pick Date	25 th March
Harvest (in tank) Analyses	°B – 20.6 pH – 3.12 TA – 10.0
Fermentation	100% Stainless Steel as cold as possible (down to 12° C)
Yeast Strain	Oenoferm Interdry
Blending	None. Single Vineyard Wine
Post Ferment Operations	Fining with very low rates Gecoll Supra (highly refined gelatine) Cold Stabilised Protein Stabilised by addition of bentonite
Residual Sugar	18g/L
pH	3.07
TA (Titratable Acidity)	9.3g/L
Alcohol	10.46 (10.5)

Philosophy

- 1) As this was our first release of Riesling, we made two batches of wine with distinctive styles. The idea was that we would take the wines to key people in our market and ask them which they preferred.
 - a) The first wine was a bone dry, delicate, finely honed wine with very crisp acidity. It was less fruit driven, relying more on secondary aromas and flavours and more time in the bottle.
 - b) The second wine was an off dry style with much more intensity, fruit and spice to it.
- 2) We went for the second option, reasoning as follows:
 - a) Unanimously, the industry people that we showed the wines to said that they preferred the dry wine, but the most appropriate wine for the market was the off-dry wine.
 - b) The off-dry style is probably more true to Marlborough. There is currently a debate surrounding exactly what a Marlborough (in fact NZ) Riesling actually is. Everybody seems to want to make a Germanic style or a Clare Valley style or some other style but I believe we should do our own thing and make our own style. While my personal preference is to drink the dryer wine, I believe that the wine released is a better representation of Marlborough Riesling.
- 3) On a more practical level, I figure we may as well do what we always try to do, and make something we feel is honest and representative rather than a copy of a wine from somewhere else. Sometimes, the hardest thing to do is nothing. Here, I picked the fruit when I liked the flavour, made the wine with no whistles or bells and let the fruit be what it is. No high solids ferments, no extended lees contact, no oak, just simple, hands off, winemaking. Of course, being our first Riesling, we really didn't know what would happen. Now we have a starting point and we are happy with the results. We have learned a lot from this year and will be able to improve some things in 2009 and see where it takes us – beautiful, flexible Riesling.
- 4) All fining trials are conducted completely blind so the truth will out.

