

ATA RANGI
· MARTINBOROUGH ·

Kahu

BOTRYTIS RIESLING

2010

Gorgeous aromas of dried pear and apricots, a hint of mandarin and barley sugar finishing with lemon honey. A juicy acidity and residual sugar of 140g/l results in a rich but fresh expression of Ali's favourite wine! Kahu makes a lovely after-dinner drop, delicious with the classic combination of blue cheese, a few nuts and a slice of fresh, creamy pear. Serve chilled. 375 ml bottles

Harvest Dates (2 separate picks)	14 – 24 May	Wine Analysis	Alc 11.0% TA 7.7 140 g/l residual sugar pH 3.4
Vineyard	Kahu	Winemaking	Whole bunches squeezed in the press for the low yielding juice from shrivelled berries.. Juice cold settled and cool fermented at 15°C in tank.
Variety	Riesling		
Bottling Date	26 th August 2010	Cellaring Potential	To 2014

