

Julicher

Estate Riesling 2014

Julicher Estate (pronounced 'U-li-ka') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavors. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.

Region:

'Te Muna' means 'secret place' and the Te Muna Terraces are situated five km east of Martinborough village. The vine growing area is situated in the old Huangarua River path sheltered by the Aorangi Ranges

Terroir:

The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension of Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

Viticulture:

This Riesling is made from the combined crop of our two estate vineyard blocks in Te Muna Road, Martinborough. The fruit was hand harvested with a light Botrytis influence.

Winemaking:

The grapes were whole-bunch pressed without skin contact. The juice was fermented at cool temperature in 100% stainless steel to preserve the freshness and varietal character of Riesling. The fermentation was stopped when desired flavours and sugar level versus acidity was reached. No malolactic fermentation. Minimal fining and sterile filtering before bottling.

COLOUR: Pale straw.

AROMA: Perfumed and floral with aromas of lemon, pear, honey and stone fruit.

PALATE: Mineral with flavours of lemon, apple and grape fruit. Textured and complex wine with balanced acidity and off-dry sweetness.

CELLARING POTENTIAL: For current drinking, but will age gracefully. Serve chilled.

VARIETY, CLONES

& COMPOSITION: 100% Riesling.

ALLERGENS: Fined with isinglass. Traces may remain.

TECHNICAL SPECIFICATIONS

Harvest Dates:
15.4. 2014

Harvest Analysis:
Brix 19.4, pH 2.98, TA 6.8 g/L

Bottling Date:
8.7. 2014

Wine Analysis:
Alc. 10.4%, pH 2.81, TA 6.9 g/L,
Residual sugar 10.77 g/L

