



Region

Marlborough

Harvest Dates

March 29th - April 18th, 2010

Brix at Harvest

20 - 22.9

Analysis at Bottling

pH	2.94
T.A.	7.5
Residual Sugar	14.3g/l
Alcohol	12%

Viticultural Practice

100% vertical shoot position
trellising (2.7 x 1.8m density)
Shoot thinned x 1
Cropped thinned x 1
Leaf plucked x 1
Leaf trimmed x 3
Yield: 7.4 - 9.2 tonne/ha



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FORREST RIESLING 2010

Winemaker's Vintage Report

We had spent the winter setting all our vineyards up for the anticipated light to average flowering, and a modest crop. Our target 7-9 ton for Sauvignon Blancs through to a low 4-5 ton/ha for premium Pinot Noirs and Rieslings. The spring and early summer obliged with a warm start, regular rain through to early January with a cooler flowering period in early December - assuring fewer berries per bunch and thus modest crop levels. I think it was fair to say the entire NZ wine industry wanted this modest flower! The second half of summer was ideal, warm and dry allowing an even and rapid veraison period in early February to set up our crops for vintage.

Vintage 2010 began right on queue with our bubbly base being gently hand-picked from 20th March and then we got serious with our first Pinot pick on the 28th March. April was ideal for a long slow harvest based on the flavour profile changes as each varietal ripened. We had every wine tucked away in tank safely by 25th April- Anzac Day! The one exception being our grapes for sweet wines! And then we go into May or should I say dismay. May-June turned wet, very wet, and I watched in dismay as the sweet wine grapes dissolved on the vine!! A complete wash-out, no Botrytised Riesling for 2010- damn!

Riesling Profile

Our 2010 Riesling was grown on three distinctly different sites within the Wairau River Valley. Two sites within the valley are geologically young soils predominantly made up of recently deposited Wairau river stone, gravel and silt - Riesling grown there has a delicious citrus (lemon and lime) flavour profile fine acidity and most interestingly an amazing minerality - almost salty in character. The third site is in the southern Brancott Valley on geologically older soil of crushed rock mixed with a portion of clay, still very free draining in nature, devigorating and ideal for premium grape growing. The Riesling grown there has a much more exotic fruit flavour profile - stone fruit (apricot), citrus (mandarin) and spice (cinnamon).

Tasting Notes

Dr John calls this wine his "Classic Kiwi" style Riesling, a delicate medium/dry Riesling made in an appealing and accessible style with gentle juicy acidity. Very pure citrus/lime, subtle stone fruit with mineral flavours. Our 2010 is one of our best examples of this style we have achieved - intense, concentrated and harmonious wine with tart acidity and a long mineral finish. As with previous vintages this wine will age beautifully.

Dr John Forrest,
Owner/Winemaker