



Region

Marlborough

Harvest Dates

4th to 11th May, 2011

Brix at Harvest

32 - 42

Analysis at Bottling

pH	3.12
T.A.	8.9g/l
Residual Sugar	220g/l
Alcohol	9.5%

Cases produced 800 cases

Viticultural Practice

Planting density:	2.8 x 1.5 metres
Trellis systems:	100% Vertical Trellis
Yield:	4.4 tonne/ha
Canopy management:	Trimmed x 2 Leaf plucked x 1



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FORREST BOTRYTISED RIESLING 2011

Winemaker's Vintage Report

Vintage 2011 was very much influenced by one phenomena, a mild summer with warm temperatures and regular small amounts of rain which resulted in healthy vines with larger berries. So for those of you who can still remember your school math on the volume of a circle - a very small increase in diameter translates to a large increase in volume. By my estimate, 15-20% more tons per hectare than expected in Marlborough. We were committed to serious shoot and crop removal to ensure correct crop yields and quality fruit.

Timing wise; the ideal summer climate ensured an early start to the vintage, March 20th, and we had all but wrapped up vintage by April 10th without any really challenging climatic events. I was even able to get one day of fishing over Easter, in the Marlborough Sounds!

Later April/ early May rain ensured full ripe grapes that were set aside for sweet wines, received an overwhelming botrytis infection - a vintage for dessert wines. Reward for the complete failure of 2010 to deliver botrytised grapes! Overall a good vintage without climatic compromise, but perhaps one where human and economic pressure will see a large diversity in wine quality - my tip; know your winemaker.

Botrytised Riesling Profile

Forrest 2011 Botrytised Riesling is drawn from three vineyards located within the Wairau Valley. Two are on geologically young, stoney, free draining gravels close to the river; producing intense citrus aromas and pristine crisp acidity. The third, within the Brancott Valley, lies on geologically older soils, crushed stones with a portion of clay which gives the fruit flavours of stone fruit and Asian spice, softer acidity and tremendous mouth texture. Harvest occurs 4-8 weeks after normal physiological ripens and, climate dependent, varying degree of Botrytised berries - 40-90%. All fruit was hand selected, slowly pressed, cool fermented, cold settled, blended, fined and filtered prior to bottling.

Tasting Notes

Backbone of a great Riesling, glorious gold glint, bergamot orange marmalade, dried turkish apricots, kumquat, toffee glacé orange. Sweet opulent palate, lingering with a clean finish. Great balance.

Dr John Forrest

Owner/Winemaker