



THE DOCTORS'

RIESLING  
2012



Region  
Marlborough  
Harvest Dates  
30th March -  
5th April  
Brix at Harvest  
17.5 - 18.9  
Analysis at Bottling  
pH 3.03  
T.A. 9.1g/l  
RS 31.6g/l  
Alcohol 8.5%  
Viticultural Practice  
VSP Two canes  
(2.7 x 1.5m density)  
Shoot thinned x 1  
Crop thinned x 1  
Leaf Plucked x 1  
Yield:  
8 tonne/ha

### WINEMAKER'S VINTAGE REPORT

Against the odds; good old Marlborough did it again!. Some superb fruit with great flavour intensity, good acidity and, of course, great concentration from the very low tonnages:-25-30% down in yield on average. Vintage 2012 should best be called the "Great Escape". Average flowering during spring, record low summer sunshine hours for Marlborough (the sunshine capital of New Zealand), early February ripening "veraison" just didn't happen, with most vineyards 10-14 days delayed and worse; sporadic and slow to finish.

Anxiety levels just kept rising through March, until on April 1st the Sun Gods shone on us and we had a superbly warm and dry April/early May period; allowing even the latest ripening vineyard sites to be harvested.

So all in all, my "Great Escape" analogy seems to aptly describe 2012.

### THE DOCTORS' RIESLING PROFILE

Now assuming cult status in the New Zealand wine scene the Doctors' Riesling continues to amaze wine critics and novices alike. Grown on our stony Condors bend vineyard at Renwick the fruit ripens slowly, in Marlborough's cool dry autumn climate, gaining flavour intensity yet retaining all important acidity. Harvested early at low sugars the grapes are gently pressed, cold settled and given a cool slow fermentation which was arrested around 8.5% alcohol and 31.6g/l residual sugar. The final decision on when to stop the wine fermentation is very much decided on acid/sugar balance.

### TASTING NOTES

Wow, it's like biting into a deliciously crisp Granny Smith apple, licking lime sherbet and eating your first of the season Central Otago apricot, all at one time! The 2012 Doctors' Riesling is simply stunning, oh so easy to drink and at a modest 8.5% alcohol; who feels guilty having a second glass? It's firmly established as New Zealand's favorite Riesling; outselling any of our other, very fine, Rieslings ten to one. So chill a bottle and see for yourself what thousands of Kiwis are enjoying!

INNOVATION & EXCELLENCE



John Forrest  
Winemaker/Owner  
forrest.co.nz