



FORREST

BOTRYTISED
RIESLING
2012



Harvest Dates
24th-31st May
 Brix at Harvest
32 average
 Analysis at Bottling
 pH **3.32**
 T.A. **8.1g/l**
 Residual Sugar **170g/l**
 Alcohol **9.5%**
 Viticultural Practice
 Plant Density:
2.8 x 1.5m
 Trellis System:
**2 cane Vertically Shoot
 Positioned Trellis**
 Canopy Management:
**Trimmed x2
 Leaf Plucking x 1**
 Yield: **4.4 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 (often 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.

BOTRYTISED RIESLING PROFILE

Our 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 ripeness and the varying degree of botrytised berries per bunch, usually around 40-90%. All fruit is hand selected, slowly pressed, cool fermented, cold settled, blended, fined and filtered prior to bottling.

TASTING NOTES

It's got the backbone of a great ripe Riesling, glorious gold glint, rose aromas, orange marmalade, dried turkish apricots, toffee and hokey pokey ice cream. Sweet opulent palate. Full unctuous mouthfeel and whilst it's sweet it's perfectly balanced with crisp, fresh acidity. With the proud record we have for Botrytised Rieslings, it's a big call, but this may be our best yet!

QUINTESSENTIAL MARLBOROUGH

John Forrest
 Winemaker/Owner
 forrest.co.nz

