



THE DOCTORS'

RIESLING  
2015



Region  
Marlborough  
Harvest Dates  
21st March -  
3th April  
Brix at Harvest  
19.6 Average  
Analysis at Bottling  
pH 3.04  
T.A. 9.15 g/l  
RS 27.9 g/l  
Alcohol 9%  
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

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. What made it so was a multiple of factors; Firstly, the grape plants natural reaction from ripen such a large crop in 2014, a cooler flowering period right on full bloom which reduced berry fertilisation and finally a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was pretty much over by the second week of April. Just as well as Easter, like 2014, again proved wet. The results, as the wines settle after fermentation, look impressive – great flavour aromatic results together with good palate weight.

### THE DOCTORS' RIESLING PROFILE

Harvested early at low sugars, the grapes were gently pressed, cold settled and given a cool slow fermentation which was arrested around 9% alcohol and 28 g/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 2015 Doctors' Riesling is simply stunning, oh so easy to drink and with the perfect balance of fruit sweetness and fresh acidity at a modest 9% alcohol. Who feels guilty having a second glass? It's firmly established as one of New Zealand's favorite Rieslings; outselling any of our other, very fine, Rieslings 10 to 1. So chill a bottle and see for yourself what thousands of Kiwis are enjoying!

EXCELLENCE THROUGH INNOVATION

*John Forrest*  
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