

**FALCONHEAD  
MARLBOROUGH RIESLING  
2011**

**Heritage**

Established in 1978, The Wine Portfolio combines the finest grapes with the best winemaking techniques, as well as passion from our dedicated winemakers. We have taken the boutique winery approach to winemaking by controlling the entire process—from grafting our own cuttings, developing our own vineyards and viticultural techniques and investing in the best technology possible.

**Vineyards**

This wine is from grapes grown in our Kuranui vineyard in the Awatere Valley sub-region of Marlborough.

**Vinification**

The grapes for this wine were harvested in our Marlborough vineyard and transported to a contract facility for dejuicing and settling. The clear juice was transported by road tanker to our Katikati winery where it was fermented in stainless steel tanks at around 10°C using a variety of Yeasts including X5 and C. Following fermentation the wine was blended, protein stabilized, cold stabilized and fined. The finished wine was bottled in Feb 2015.

**Winemaker's Tasting Notes**

Citrus and honey suckle aromas are overlaid with lovely aged complexity. The palate is clean and well balanced with complex flavours of orange blossom and honey.

**Cellaring Potential**

This wine is drinking well now but can be cellared for up to 10 years.

**Food Match**

Seafood, poultry, pork and soft cheeses.

**Grapes**

96% Riesling, 4% Gewurztraminer

**Analysis**

Alcohol: 12.5% v/v

Total Acidity: 6.87 g/L

pH: 3.08

