

# SETTLEMENT

SINGLE VINEYARD - MARLBOROUGH - NEW ZEALAND



## ASHMORE RIESLING 2019

Pale straw/green in colour. Fragrant floral aromas with touches of ripe citrus and peach on the nose. Subtle, balanced and elegant with a lengthy but delicate finish.

ALCOHOL 12.0%

pH 2.88

ACIDITY 7.4 g/L



## ASHMORE VINEYARD

This established north facing vineyard receives all day sun, and coupled with cool Marlborough nights, makes for ideal cool climate growing conditions for our Riesling fruit. The free draining, deep alluvial silt loam soil profile, overlying a clay sub soil, means that very little irrigation is required, even in dry years. Ashmore Vineyard was planted in 1997 with conversion to organics beginning in 2009, and full certification achieved in 2012. Riesling fruit from this vineyard offers a vibrant aromatic, citrus profile, with notes of red apple, melon and fresh herbs.

The 2019 vintage started with a cool flowering period. A very warm/dry January and February was followed by a burst of rain in March giving renewed vigour to the vines prior to picking.

## WINEMAKING

Hand-picked and whole bunch pressed slowly to tank. Settling for 3 days before racking to tank for ferment. This wine was inoculated and went through a cool ferment before ageing in tank for one year prior to bottling.