

Julicher

Estate Riesling 2007

Julicher Estate (pronounced 'U-li-ka') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavors. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.

Region:

'Te Muna' means 'secret place' and the Te Muna Terraces are situated five km east of Martinborough village. The vine growing area is situated in the old Huangarua River path sheltered by the Aorangi Ranges

Terroir:

The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension of Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

Viticulture:

This Riesling is made from the combined crop of two vineyard blocks. The fruit was harvested at the maximum flavour maturity and physiological ripeness without any Botrytis influence.

Winemaking:

The hand-picked grapes were whole-bunch pressed without skin contact. The juice was then fermented at cool temperature in 100% stainless steel to preserve the freshness and varietal character of Riesling. No malolactic fermentation. Minimal fining and sterile filtering before bottling.

COLOUR: Pale straw

AROMA: Delicate aromas of apricots, mango and honey with floral notes

PALATE: Fresh palate with lemon, stone fruit and mineral flavours. A classical and elegant Riesling with balanced acidity and fruit sweetness

CELLARING POTENTIAL: For current drinking, but will age for 2-3 years. Serve chilled.

TECHNICAL SPECIFICATIONS

Harvest Dates:
22 April, 2007

Harvest Analysis:
Brix 20, pH 3.09, TA 6.6g/L

Bottling Date:
24 February 2009

Wine Analysis:
Alc. 13%, pH 3.0, TA 7.6g/L
Residual sugar 11.9g/L

