

Gardo & Morris

NEW ZEALAND WINE

NOBLE RIESLING

The Wine has a rich array of aromas and flavors. Impressions of peach, nectarine, orange and marmalade intermingle with those of guava, passion-fruit, lemon and lime on the palate. Wild-flower honey and bees wax notes are added by the noble botrytis. It is concentrated and super powerful in the mouth but still refined and elegant. It is also showing nice mineral complexity and lively acidity. With careful cellaring over the next decade or two other fascinating nuances should develop, including apricot and mandarin-like flavors.

– VITICULTURE AND WINE MAKING NOTES –

The growing season was excellent for Riesling. A small amount of noble botrytis developed late in the season, which has given the wine extra depth and concentration. We took great care hand selecting only bunches which contained about 50% of raisined noble botrytis fruit to make this wine. The vineyard is made up of glacial heavily weathered stones and some limestone. These were carried down from the South Islands Alps in the moraine of an ice age glacier. A light surface layer of clay helps give the wines a little more depth and weight. Gentle pressing of hand picked bunches and the juice was left to settle naturally in a tank. This was fermented at very low temperatures in order to retain the rich vibrant fruit characters. The wine was handled very carefully before and during bottling to help retain the natural carbon dioxide from the fermentation. This gives an impression of spritzing in the wine, which we feel helps enhance its crispness and freshness.

– FOOD MATCHING SUGGESTIONS –

Ideal to serve to a wide selection of dishes like Key Lime Pie with vanilla ice cream, fresh fruit desserts, powerful blue cheeses with a fruit marmalade or pan fried foie gras with seared scallops. The wine is best served at around 8°C.

– THE PRODUCER –

Gardo & Morris is a small family-run boutique New Zealand winery run by Benjamin Morris and Frida Gårdö Morris they are a little unique as they spend 3 months in New Zealand over vintage producing their wines and the remaining 9 months are based in Sweden. Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn it into unique handcrafted wines. Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".



Art. Nr. 2125
Vintage 2011

Region Waipara Valley
Country New Zealand

Grape(s) Riesling
Alcohol 11.0%