



# RIESLING 2014



Region  
Marlborough  
Harvest Dates  
21st March -  
4th April  
Brix at Harvest  
20 Average  
Analysis at Bottling  
pH 2.93  
T.A. 8.3g/l  
RS 37g/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

2014 proved to be a "perfect storm" for Marlborough fruitfulness. Spring was warm and early, so the number of buds that grew (bud initiation) was nearly 100%. Conditions also led to high bunch numbers per shoot (inflorescence numbers), 15-20% above average.

Early December flowering was warm and dry, ensuring near 100% flower fertilisation and 10-15% more berries per bunch. We initiated both shoot and whole cane bunch thinning strategies to gain some control over the potential crop level. Summer growing conditions were perfect, allowing ideal plant growth.

Ripening began in February, 7 days early, but soon slowed as the plant began to feel the effects of the extra crop. Thank goodness the February to April (veraison) weather was kind. Harvest was back to the normal start time around 1st April. We worked night and day, finishing on the 17th of April, just ahead of persistent warm rain.

All in all a very solid vintage in terms of quality, if you were prepared to aggressively crop thin and get your fruit ripe and harvested before the rain. A vintage that will see good viticulture and winemaking shine.

## 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 37 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 2014 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



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