



Two dots on a map • New Zealand and Spain •
Diametrically opposite yet utterly connected
Grava • making wine here (and there) •

2023 Riesling

Vineyard

Grava Vineyard lies on the flats, eight kilometres south of Martinborough village. Ancient movements of the Ruamahanga River have left terraces of free-draining gravel beneath silty loam soils. Planted in 2004, the established vines grow in ground that balances drainage.

Parent Rock:

Alluvial gravel

Taste:

Citrus burst of lemon and Lime. A little ginger hint as a base note. Dry with a savoury hit. Gobsmacking with an oyster.

Winemaking

Given a long slow press cycle, to maximise skin contact, as well as doing a full on skins ferment which were blend back in. Whole bunch pressed on a 6 hour press cycle. A portion was kept in picking bin, foot stomped and fermented on full skins/stems with daily hand punchdowns. Juice was settled overnight, racked off gross juice lees the next day for uninoculated ferment in stainless steel and an old French oak 500L puncheon.

Long and slow ferment in tank, stopping the ferment with cooling once it was judged to be in balance. The other portions were fermented to dryness before blending into the tank. Stabilised and filtered in tank before bottling.

Brix:	pH:	TA:
20	3.01	7.25g/L

Pick Date:	Bottling Date:	RS:
13.04.23	14.03.24	6g/L

Alc:	No. of bottles:
11.5%	1846



grava.nz

