



Powerful and yet delicate, the minerality of the palate forming the basis as the waves of flavour & fresh acidity orchestrate their union. Perfectly balanced, incredibly more-ish.

The Opou vineyard originally planted in 1969, where rich (robust) Waihirere silt loam soils nurture the roots of the Chardonnay and Riesling planted within. A hedge of Navel oranges run through the centre of the vineyard, the 'sharing of astrality', perhaps allowing the Riesling to evoke aromas of citrus blossom.

Notes from the Winemaker:

Semi dry (halb-trocken in Germany) in taste there is a unique calcified character, which is sometimes seen in classic Rieslings from the old world. This helps to harmonise the acid, phenolics and fruit sweetness. Vine age going back to 1981 help build the honeyed spice texture in the mouth.

Here now, you have a wine that reveals its own true character which has been uninterrupted by science, grown as freely as possible and made by someone who, at an early age, was introduced to classic Riesling. This is a wine that commands respect for the term "a sense of place" – Terroir.

Colour: An intensely vibrant wine, the palest of lemon in colour with a wash of green.

Aroma: Freshly squeezed limes and citrus blossoms give way to the salivating juicy acidity. On a fruity tangent whilst youthful this wine quickly, in a year or two, develops complexity, notes of 'ferner'& honeycomb adding to it's charm.

Taste: Powerful and yet delicate, the minerality of the palate forming the basis as the waves of flavour & fresh acidity orchestrate their union. Perfectly balanced, incredibly more-ish.

Serve cool. Ageing potential from date of release 15 years. Certified Organic.

Total acidity: 7.6g/l pH: 3.17 Alcohol: 9.5% Residual Sugar: 40g/l

Harvest dates: 13th April 2010 Bottled on: 24th September 2010 Released on: 1st December 2010

BIODYNAMIC WINE ESTATE