

# The Falcon

<b>SERVING TEMPERATURE:</b>	Best served 8-12°C
<b>WINEMAKER</b>	Chloe Gabrielsen
<b>ALC (ABV):</b>	10.5%Vol
<b>TA:</b>	15g/L
<b>RS:</b>	8.1g/L
<b>PH:</b>	3.03
<b>PACKAGING:</b>	6x750mL bottles screw cap closure
<b>ACCOLADE:</b>	93 Points - Cameron Douglas MS



SWNZ Certified, 2019  
New Zealand Sustainable Winegrowing

Vegan



Lake Chalice 2019 Vintage

## Riesling

Stop for a moment and ponder this aroma. A falcon, hovering 100 feet up, drops an apple and a pear from his talons. Within seconds they hit the ground in front of you and instantly vaporise. Can you smell that fruity duet?

A racy, medium-dry Riesling from our Walsh vineyard, Marlborough.

To taste, it's like a car chase scene from a movie. You're in the driver's seat of an open-top car speeding around a corner. You smash into a fresh lemonade stand. As you see the stand owner pump his fist in your rearview mirror, you lick your lips and experience the delicious combo of ripe fresh citrus and juicy lemonade.

Cut to new scene. Racing gloves hold a glass of fine Riesling, you take your first sip. The end. Until the next sip that is.

**Region:** Marlborough

**Style:** Medium-dry

**Vineyard:** Fruit taken from Walsh vineyard in the Woodbourne area and Doctor's Creek from the Burleigh area.

**Vinification:** Long, cool controlled fermentation using a dedicated aromatic yeast to enhance bouquet and citrus characters. Fermentation was arrested early for a lower alcohol, off dry wine character.

**Appearance:** Pale lemon

**Bouquet:** Apple and pear

**Palate:** Ripe layered citrus and pip fruit flavours giving way to juicy lemonade characters - delicious!

**Cellaring:** Enjoy now (probably best to wait till you're home) and over the next 3-5 years.

