

THE FALCON

SERVING TEMPERATURE: Best served 8-12°C

WINEMAKER Chloe Gabrielsen

ALC (ABV): 10.5%Vol

TA: 8.8g/L

RS: 19.44g/L

PH: 2.87

PACKAGING: 6x750mL bottles screw-cap closure

Suitable for vegetarians and vegans



Lake Chalice 2024 Vintage

Riesling

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

A generous, off-dry Riesling from Marlborough's Wairau Valley.

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: Blind River, Marlborough

Style: Off-dry

Vineyard: The fruit for this wine is solely from the Woodbourne area in Central Wairau, Marlborough.

Vinification: Pressed immediately following harvest to minimise skin contact and retain freshness, then warm fermented to maintain rich aromatics.

Appearance: Pale straw with green hues.

Bouquet: Lifted aromas of violet, lime zest, sweet citrus and mineral wet stone.

Palate: Ripe citrus and lime burst on the palate, balanced by a satiny texture. Bright mineral characters lead to a refreshing finish.

Cellaring: Enjoy now and over the next 3 years. If it makes it past the time it takes to chill we'd be impressed.

