

Lake Chalice 2023 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”.

THE FALCON

SERVING TEMPERATURE: Best served 8-12°C

WINEMAKER: Chloe Gabrielsen

ALC (ABV): 10.5%Vol

TA: 8.8g/L

RS: 18.41g/L

PH: 2.92

PACKAGING: 6x750mL bottles screw cap closure

Suitable for vegetarians and vegans



SWNZ Certified.
New Zealand Sustainable Winegrowing



A generous, off-dry Riesling from the Awatere Valley, 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: Blind River, Marlborough

Style: Off-dry

Vineyard: The fruit for this wine is solely from the Blind River area in the Awatere Valley, 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 apple blossom, honeysuckle, fresh peeled mandarin and mineral wet stone.

Palate: A generous palate showing ripe citrus, and intense pink grapefruit. Full of texture, this wine contains generous amounts on minerality on the 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.

