



Cape Campbell

Riesling 2006

Cape Campbell with its distinctive lighthouse is situated at the southern entrance to Cook Strait where the Kaikoura ranges meet the ocean. These ranges protect the Marlborough Wine Region by diverting the harsh southerly weather out to sea creating a perfect grape growing environment.

Colour: Pale gold

Aroma: Bountiful citrus notes of grapefruit and mandarin with sweet honeysuckle blossom.

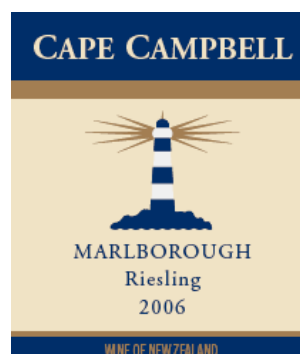
Palate: The wine is medium bodied just off dry style with a refreshing clean and full palate. The citrus and honeysuckle continues on the palate and is joined with touches of ripe apricot. The distinct citrus mineral notes lead through to well balanced acidity and an almost marmalade smooth finish.

Aging Potential: Perfect for drinking immediately, this Riesling will continue to reward for the next 4 years. This is fantastic wine to match with many Asian cuisines.

Wine Making: Sourced from winemaker Fiona Turners own vineyard in the Marlborough sub-region of Blind River. The grapes were carefully monitored during ripening to ensure they were harvested at the peak of flavour development. After pressing and cold settling the resulting clear juice was fermented at cool temperatures to retain the purity of flavour. After fermentation the wine was carefully balanced and prepared for bottling under screwcap.

Winemakers: Matt Thomson, Fiona Turner and
Alana McGettigan

Analysis: pH: 3.2
TA: 6.9
RS: 6 g/L
Alc: 12.5%
Bottling Date: 28th March 2007



Fine Wines from Marlborough, New Zealand

**Produced and Bottled by: Cape Campbell Wines Ltd,
Marlborough, New Zealand.
www.capecampbell.co.nz**