



MUDDY WATER

SUGAR DADDY 2016

– certified organic

Glowing golden in the glass with a nose of nectarine, rose and fresh vine leaves. Smooth and creamy palate with unctuous viscosity and some residual acidity. Silky and light with flavours of ripe pear, quince and warm honey, texture is beautifully balanced and leaves a clean fresh mouthfeel.

VITICULTURIST'S NOTES

The 2016 vintage was characterised by its perfection. Hot summer days, followed by a long and mild autumn produced the first late harvest Riesling since 2013. Fruit grows on vines sourced from the original Robard and Butler Waipara Riesling vineyard growing on their own roots. Limited sun in late autumn gave perfect conditions for dry Botrytis and shriveled grapes with concentrated flavour and sugar. Three picking passes by hand delivered beautiful fruit to the winery. Organically farmed.

Harvest dates: April 21 to May 3

Brix: 35.4 pH: 3.22 TA: 7.28g/L

WINEMAKER'S NOTES

Semi-dried Botrytis Riesling was initially soaked on skins before a slow gentle press to tank for settling. Slow, natural fermentation to 120g/L over winter using native yeasts retained natural sweetness. Five months aging on lees before bottling on site.

Cases Produced 332 x 6 packs

pH 3.24 Alcohol 7.5% R/S 120g/L TA 7.3g/L

Cellaring 2017 - 2026