



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Kuki Marlborough Riesling

<b>Price</b>	£13.49
<b>Code</b>	KUKI040

This is an absolutely stunning Riesling, showcasing everything that is great about the noble riesling grape. Using vineyards across Marlborough with a little Awatere fruit, this dry, ripe and intense Riesling shows ripe tropical tangerine, lemon and grapefruit characters, balancing on a nerve edge of rapier-like acidity that freshens and enlivens the palate. The finish is long, intense and rounding out as the wine ages, flecked with a touch of honey and mandarin orange. A deliciously fresh and crisp Riesling from the Marlborough vineyards.

### Tasting Notes:

Fresh cut apple, tropical mandarin, melon, lime and spring flowers on the nose leading to a bright fruit palate of citrus apple, tangerine, grapefruit and a touch of honey with a crisp lingering finish.





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Specification	
Vinification	This wine is a blend of several vineyard sites, spread across Marlborough, Waipara and Awatere valley. Once harvested, the grapes are transported to the winery, gently pressed, and the juice settled in steel tank. The warm fermentation is started with selected yeast strains. Following the ferment the wine is left to mature on full lees for up to three months to enhance structure and mouth feel. Any corrections of acidity or sugar are done at this stage. After blending the wine is fined using natural methods and prepared for bottling.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	New Zealand
Region	Marlborough
Type	White Wine
Grapes	Riesling
Vintage	2020
Style	Dry
Body	Soft, fruity and aromatic
Producer	Kuki
Producer Overview	Kuki produces wines from the Marlborough region of New Zealand's South Island and demonstrates why wines from this area are so popular. Sunny, dry days and cool nights provide a long growing season which helps give the wines their vibrant flavours.
Closure Type	Screw Cap
Food Matches	Lime marinated pork chop straight from the BBQ