

F A R M G A T E™

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Real Food, Real Wine, Real People.

2007 ~ NOBLE HARVEST RIESLING



Celebrating *The Beekeeper*

Damian Ward

I love Keats description of Autumn as the “season of mist and mellow fruitfulness”. It’s those autumn mists in our Riesling vineyard that encourage the botrytis infection – noble rot – that is the start of the process of producing a dessert wine.

With warm dry days following, the Riesling berries shrivel with the noble rot to produce tiny amounts of intense honeyed concentrated juice. The shrivelled fruit is selectively hand picked and brought to the winery where it is gently pressed over many hours to yield its very sweet juice. Fermentation is often over 6 months and the yeast ticks away slowly converting the sugar to alcohol.

Decadent aromas of apricot, honey and marmalade. Rich, unctuous palate with stonefruit, orange and mandarin. Pineapple acid cut.

Peter Gough, winemaker

Alcohol 10%

TA 9.1g/l

pH 3.45

RS 279g/l

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www.farmgatewines.co.nz