



GRAPE-TO-GLASS

wines worth sharing

Lake Chalice 'The Falcon' Riesling 2021

Grape Varietal:	100% Riesling
Growing Region:	Marlborough - New Zealand
Head Winemaker:	Chloe Gabrielsen



I enjoy Riesling in all its forms - and during the summer months, what better way to refresh the tastebuds while enjoying the 'catch of the day' with a summer salad. Riesling as a varietal is highly 'terroir-expressive', meaning that the character of the wine is clearly influenced by the wine's place of origin. The fruit for this wine was sourced from the Walsh vineyard in Woodbourne and Doctor's Creek vineyard from the Burleigh area in Marlborough.

You can see proudly displayed on the label the New Zealand's endemic falcon, the Kārearea a native to the Marlborough region. Once prolific to the region, today the Kārearea are threatened due to introduced pests and also electrocution. So to help improve numbers, Lake Chalice Wines contribute to the 'Falcon Trust' to help preserve and rehabilitate New Zealand's indigenous birds of prey.

Once the fruit in the vineyards was at the deserve ripeness, the harvested fruit was quickly transported to the winery. Where the fruit parcels underwent a timely cool fermentation using a dedicated aromatic yeast to showcase the vibrant aroma and citrus characters in the final wine. Fermentation was arrested early for a desired lower level of alcohol, and to retain a rewarding sensory splash of natural fruit sweetness in the wine.

On the nose you have a delicious aroma, alive with vibrant citrus characters of freshly squeezed limes, green apples, nashi pear and subtle white floral notes. The palate is plush with those juicy ripe limes, lemon zest, white peaches and a splash of sweet pineapple. These colourful flavours are kept focused forward by a core of natural fruit acidity which guides you to a bright and refreshing finish.

This 2021 Lake Chalice 'The Falcon' Riesling has 10.5% Alc./vol. With 20.6g/L residual sugar. Chill gently and serve in an appropriate wine glass at 8° - 9°C.

Cellaring Potential:

Drinking perfectly well this season; plus will age nicely for another 18 - 24 month.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus will pair with lime-juice cured fish, lightly tempura calamari, Thai spring rolls, sweet & sour prawns, sushi & sashimi, and varied well-dressed summer salads - *enjoy*.

A juicy citrus explosion across the tastebuds & a refreshing ice-lolly finish.

