

SETTLEMENT

The Wairau and Southern Valley is renowned for their silty clay loams, established vines, and organic farming practices.



Ashmore Vineyard Riesling 2020

Marlborough, New Zealand

ESTATE

At Settlement, they seek out the most distinguished parcels of fruit from some of Marlborough's finest organic vineyards, to create four wines that reflect the diverse parcels of land the fruit comes from. The wines produced – a Sauvignon Blanc, Chardonnay, Riesling and Pinot Noir - are well suited to Marlborough's soil profile and climate and are sourced from individual sites in the Wairau and Southern Valley's renowned for their silty clay loams, established vines, and organic farming practices. By choosing exceptional vineyard sites, little is required from the winery. The purity of fruit and flavor is nurtured in the organic vineyard, and any variation in season is embraced in the winery with little intervention required during the winemaking process.

WINE

This established north facing vineyard receives all day sun, and coupled with cool Marlborough nights, makes for ideal cool climate growing conditions for Riesling. Riesling fruit from this vineyard offers a vibrant aromatic, citrus profile, with notes of red apple, melon and fresh herbs.

VINEYARD

Soils: The free draining, deep alluvial silt loam soil profile, overlying a clay sub soil, means that very little irrigation is required, even in dry years. Ashmore Vineyard was planted in 1997 with conversion to organics beginning in 2009, and full certification achieved in 2012.

Farming: Settlement has farmed organically for over a decade and are now certified.

WINEMAKING

Fermentation: Hand picked and whole bunch pressed slowly to tank. Settling for 3 days before racking to tank for ferment.

Aging: 12 months in tanks, bottled without fining.

Alcohol: 12%

VINTAGE

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

TASTING NOTE

Stongly varietal showing lifted aromas and flavors of ripe citrus and fresh white peach. Great balance where the sweetness level shows but the effect is one of a tangy dry finish.

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"Aromas of pears, green apples, peaches, grapefruit and lemon rind. Medium-bodied with a slight off-dry feel on the palate. Crystal clear acidity with a lime tang, creating a succulent dynamic with the sweet fruit. From organically grown grapes." - J.S., 11/22