



ENCORE NOBLE RIESLING 2016

OTAGO DAILY TIMES

Mark Henderson, March 2018

Outstanding

Delightful nose of marmalade, musky botrytis, apple and spice that doesn't stray into over-sweetness. Richly textural palate, a super-ripe tropical fruit note with bush honey and beeswax snapped into line by crisp acidity. The freshness here is an utter delight, a lip-smacking edge to the gorgeously long close creates a superb sense of balance.

SIX NATIONS WINE CHALLENGE

October 2017

Gold Medal

BOBCAMPBELL.NZ

Bob Campbell MW, September 2017

5 Stars & 96 Points

Concentrated, luscious dessert wine with bush honey, pineapple, ginger and ripe peach flavours. A strong botrytis influence doesn't mask the wine's varietal definition. Assertive acidity helps drive a very lengthy finish. Ageing: now to 2022. Food: Hokey pokey with cajeta and bee pollen.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, September 2017

5 Stars & 19.0+ / 20 Points

Bright, golden-yellow with some depth, a little paler on the edge. This has an elegantly concentrated and intense nose with refined and beautifully penetrating aromas of exotic tropical fruits, orange and lime marmalade, honeycomb and nectar, along with a complexing layer of talc and musky botrytis. Very sweet to taste and medium-bodied, the palate has a concentrated core of ripe exotic tropical fruit, pineapple, with lime and orange marmalade, honey, and rich talc and musky botrytis. The palate has depth and unctuousness, balanced by fruit extract and fine phenolic textures, underlined by fresh, crisp acidity. This has strong drive and linearity, and the wine carries to a long, lingering finish of exotic fruits, honey, marmalade and musk. This is a deliciously rich and near-unctuous, concentrated Noble Riesling with exotic tropical fruits, marmalade, honey and musk on a driven, fine-textured palate. Serve with fruit and baked desserts, and crème caramel over the next 5+ years. Hand-picked fruit with full botrytis infection, selected over several passes of the vines, at 45°Brix, cool-fermented to 12.0% alc. and 177 g/L TS and TA 9.6 g/L.

JAMESSUCKLING.COM

Nick Stock, November 2017

93 Points

There is an impressive concentration of sugar and flavor in this botrytis riesling. Lime and peach fruits, as well as marmalade and dried apricots. Luscious and balanced.