



Reviews & Accolades

GV COLLECTION RIESLING 2016

RAYMONDCHANWINERREVIEWS.CO.NZ

Raymond Chan, July 2016

5 Stars & 18.5+ / 20 Points

Bright, pale straw colour with slight green hues, near colourless on the rim. The nose is very fresh and vibrantly pure with finely concentrated, intense mouthwatering aromas of limes and lemonade, white florals and wet-stone minerals. Dryish to taste and medium-bodied, the palate features a tightly concentrated core of delicately rich and luscious flavours of limes, lemons, white florals and minerals. This has considerable fruit extract, lending a thirst-quenching and dry texture. The palate is balanced and poised with crisp acidity and linearity, carrying the wine to a concentrated, long-lingering finish of limes and lemons. This is a tightly concentrated and intense dry Riesling with plenty of fruit extract and texture and a poised, mouthwatering palate. Serve as an aperitif, and with Asian fare over the next 5-6 years. Fruit from a single site in Bendigo, hand-picked, WBP and cool-fermented in stainless-steel to 12.5% alc. and 8.4 g/L RS, TA 8.3 g/L and pH 2.94.

MICHAEL COOPER'S NZ WINE BUYER'S GUIDE 2017

Michael Cooper, November 2016

4 Stars

The debut 2016 vintage is an estate-grown, single-vineyard wine, hand-picked at Bendigo. Light lemon/green, it's still a baby, with good intensity of vibrant, citrusy, appley, slightly spicy flavours, showing excellent delicacy, and a finely poised dryish (8 grams/litre of residual sugar) finish. Best drinking 2018+.

WINEOFTHEWEEK.CO.NZ

Sue Courtney, January 2018

Light glossy gold with a touch of honeysuckle to the scent and maybe the merest hint of kero. It's searingly dry with racy lime and green apple acidity yet leaves behind a juicy and quenching aftertaste. It really does need food if you want to drink now – fish and chips would be perfect – or take the punt on cellaring for several years because it will morph into something absolutely magnificent.