



ALSACE WILLM®

Reviews & Accolades

RESERVE RIESLING 2014

RAYMONDCHANWINERREVIEWS.CO.NZ

Raymond Chan, June 2016

5 Stars & 18.5- / 20 Points

Bright straw-yellow colour with light golden hues, a little lighter on edge. The nose is elegantly concentrated with rich aromas of lime fruit entwined with yellow florals, stonefruits and tropical fruits, unfolding nuances of honeysuckle, minerals and a suggestion of toast. The aromatics combine freshness with richness. Dry to taste and medium-bodied, the palate features a lovely rich core of ripe lime and citrus fruits alongside exotic florals, honey and nuances of toast. The mouthfeel is smooth, near unctuous, and is balanced by fresh, crisp, lacy acidity. This has stylish elegance, along with weight and presence. The fruit richness is carried by a very fine-textured phenolic line, leading to a crisp, dry, lingering finish of limes, florals and honey. This is a rich, but dry Riesling with a smooth palate of citrus fruit, florals and honey. Riesling fruit cool-fermented in stainless-steel to 12.0% alc. and 1.8 g/L RS, the wine aged 2-3 months on fine lees. Match with Asian fare over the next 4+ years.

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Sam Kim, June 2016

5 Stars & 93 Points

A classic Alsace style, the fragrant bouquet shows mandarin, lemon curd and floral characters with subtle spicy complexity. The palate delivers excellent fruit concentration and fine texture, wonderfully structured by juicy acidity. Lovely harmony and balance, and is drinking beautifully already. At its best: now to 2020.