

*Clayridge*



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2009  
*Wild Riesling*



RS 18g/L

pH 3.11

TA 7.6g/L

Alc 11.5%

100% Marlborough Riesling

100% Wild Ferment

100% Tank matured on lees

*“ Grown on the steep clay slopes of the Escaroth vineyard and the free draining soils of the Omaka Valley, these Riesling grapes were picked early to maintain a balance of natural acidity and fruit sweetness. After light pressing the juice was run off to tank and fermented entirely on its own natural “wild” yeasts. Crafted in an off-dry Germanic “Spatlese” style the resultant straw/golden hued wine has lifted mineral and wild honey aromas, ripe stonefruit balanced with vibrant lime citrus on the palate and a long fresh finish. Cheers!”*



*Mike*

Mike Just—Clayridge Founder & Winemaker