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COOPERS CREEK MARLBOROUGH
RIESLING 2013 \$14-\$18

MUD HOUSE WAIPARA VALLEY
RIESLING 2013 \$20-\$22



MOUNT RILEY RIESLING
2013 \$14-\$20

PALLISER ESTATE RIESLING
2012 \$18-\$22

RIBBONWOOD MARLBOROUGH
RIESLING 2013 \$20

SANCTUARY RIESLING
2013 \$17-\$19

VAVASOUR RIESLING 2011 \$18-\$21

WAIRAU RIVER RIESLING
2013 \$14-\$20

TASTING RESULTS

★★★★★ outstanding	12
★★★★☆ excellent	4
★★★☆☆ very good	17
★★★☆☆ good	26
No award	47
TOTAL	106

WINE RETAIL PRICES DROP

For details of recent changes to liquor licensing laws affecting retail wine-shelf pricing, please see cuisinewine.co.nz

These changes mean that wine prices may be lower than those published in our aromatic tastings.

TOP NZ RIESLING

INVIVO CENTRAL OTAGO RIESLING 2013

★★★★★ | 1-4 |

\$18-\$20



“Such concentration on a beautifully delicate framework,” observed Dan Dineen, assessing our top riesling. This gorgeous drop is exquisitely balanced, which is so important for riesling, and with fruit so pure and fragrant, it almost doesn’t seem like wine at all. A garden of scents (jasmine, lavender, freesias) sets the tone; in the mouth the texture is soft and lush. Our top riesling would be the perfect partner for scallops or salmon sashimi with a sweetish sauce. **MEDIUM**



For Cuisine’s New Zealand wine writer John Saker’s video review of our winning NZ riesling, visit cuisinewine.co.nz

Rob Cameron with son Barney



BOY’S OWN

Our top riesling could also be dubbed Barney’s Best. The only time Invivo winemaker Rob Cameron’s three-year-old son, Barney, gets to see his dad during the mad vintage weeks is when Cameron is at the small family Mangawhai winery, Lochiel, where Invivo’s Central Otago wines are made. Barney tasted his way round the winery with Rob and mother Michelle, also an Invivo stalwart, and decided the riesling juice was his special favourite. The grapes for that “juice” come from an elevated site in Lowburn and their quality also excites Cameron senior. “Having spent a lot of time in Europe,

I love the cooler-climate styles of riesling,” he says. “I like Central Otago fruit - it exhibits weight and depth along with New World fruit brightness.” Such qualities suit a sweeter style, he feels. “Our wine is already building a loyal following. I see it as a great refreshing aperitif to have with canapes.”