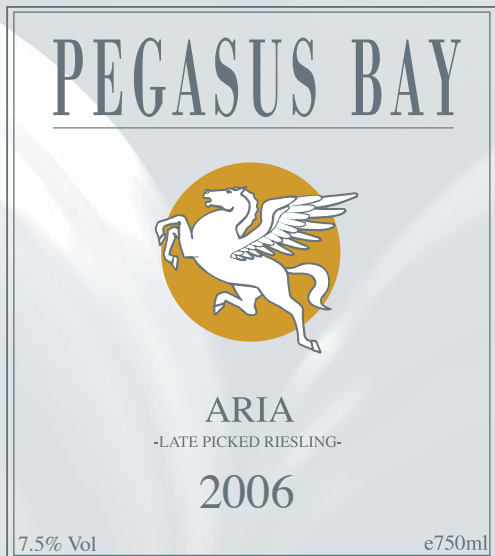


TASTING NOTE



PRODUCED & BOTTLED BY DONALDSON FAMILY LTD
WAIPARA CANTERBURY NEW ZEALAND

ARIA 2006

The growing season was longer than usual as mild spring weather resulted in early bud-burst but was followed by cool nights, which prevented excessively rapid growth. We had good accumulation of summer heat and a long, dry autumn. The riesling was left hanging on the vines until winter so that the moisture from the early morning dew allowed the grapes to become botrytic.

The fruit was then hand picked by making multiple passes through the vineyard, each separated by

a week or more, selecting solely on each occasion only bunches which had more than 30% of the berries shrivelled with clean noble botrytis. The last such harvest was carried out on the week of the shortest day.

After selection the grapes were gently pressed and the clarified juice underwent slow fermentation at a cool temperature to help retain the natural fruitiness and unique flavours added by the botrytis. As soon as fermentation was completed the wine was removed from its yeast lees to maximise varietal purity and freshness.

The aromas and flavours suggest a combination of ripe stone and citrus fruits, such as nectarines, white peaches, limes and lemons. These are inter-twined with hints of passionfruit, raw figs, turkish musk and tropical spice. Impressions of wild flower honey and bees wax come from botrytis.

While the wine gradually expands on the palate to become mouth-filling and luscious it is held tightly focused by the core of tangy minerality and acid. These draw out the finish to keep it elegant, lithe and stylish.

Although ready to drink on release it should, with careful cellaring, develop additional fascinating nuances and complexities over the next five or six years and live for a decade or more.

Wine is a natural health food.



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