

## 2020 Farm Dry Riesling

### Astrolabe, Marlborough, New Zealand

#### Product details

<b>Vintage:</b>	2020	<b>Drinking:</b>	2023 2024
<b>Producer:</b>	Astrolabe	<b>Alcohol:</b>	11.50%
<b>Region:</b>	Marlborough	<b>Variety:</b>	Riesling
<b>Country:</b>	New Zealand		

 Vegan Friendly

#### Reviews

“Immediately enticing bouquet of lime and lemon, white flowers and white fleshed peach. On the palate - just dry with a whisper of residual sweetness which is hardly noticeable with the core of citrus and stone fruit flavours, acidity and mineral flint-like flavours. Very crisp and refreshing with a salivating saline effect leading to a dry finish. Delicious and drinkable from today with ideal drinking from 2024 through 2040.”

**95 Points, Cameron Douglas, Master Sommelier [camdouglasms.com](http://camdouglasms.com)**

“The 2020 Dry Riesling The Farm is unmistakably Riesling with its youthful, tangy green apple and lime citrus flavours. There’s no funny business here - just pure fruit, a sense of lime and a brimful of acidity. The fruit is pristine; only the free-run juice is here, meaning the cream of the crop. A little padding fleshes out the midpalate, ensuring that this is not just angular Riesling. Drinking window 2022-2029.”

**90 Points, Rebecca Gibb, Master of Wine Vinous**

#### About the producer

Named after a 19th-century explorer’s ship, Astrolabe is Simon and Jane Waghorn’s voyage into winemaking exploration in New Zealand’s Marlborough region and is now 100% family-owned. The family-owned estate is rightly celebrated for wines that express the variety of their soil and the nuances of their terroir: from the Wairau and Awatere Valleys to the Kekerengu Coast. Astrolabe wines reflect the Waghorn’s innovative treatment of specific parcels and winemaking process to capture undiscovered qualities of individual grape varieties, resulting in some of the most pure and elegant wines from the region.

