

Damsteep

Riesling 2015

Estate
Black

White peach, kaffir lime leaf, chalkboard and finely ground ginger on the nose. The pallet has dense weight with with chalky, spirited acidity. There's roasted early season apricots, honeysuckle, creamy clay and hints of black current leaf. The wine is tightly woven - driving forward and then persists. Dry. Drink now until 2025.

Vineyard

Fruit for this Riesling is sourced from our Damsteep Vineyard which is located in the north east of Waipara Valley at the foot of the Omihi saddle.. This hillside vineyard was planted in 1999 on clay and limestone rich soils. The soils in the Riesling vineyard are very dense brown to orange in color and inter bedded with sandstones and subordinate limestone horizons. This 2.2 hectare hillside vineyard has a vine density of more than 5000 vine per hectare.

Season

A mild and quite dry winter lead into a long cool spring. Vineyards were slow to spring to life as soil temperatures remained low and sunshine was scarce. Around the middle of December the summer switch was flicked and days became warm and dry. Vine leaves moved from pale to dark green as they soaked up the summer rays ripening the small clusters as they moved from inflorescences to grapes. Although flowering was a little later than usual, progress was made, and by harvest the grapes contained juice with early season freshness and late season richness.

Harvest

Hand harvested from March 31 to May 5 2015

Harvest 10.0 Tons
vine

Brix 19.8-23.6°

Yield 1.6 kg/

TA 6.6-8.1g/L
pH 3.02-3.18

Fermentation

Whole bunch pressed. 15% of the fruit was foot crushed. Yeast for fermentation were propagated from a vineyard starter. The ferment lasted for 3 months at between 10- and 18 degrees centigrade in stainless steel tanks and 5% in old 500L barrels. The tanks were then moved outside the winery where the wine matured on lees in stainless steel tanks through winter. Blended in spring and bottled in summer.

Bottled

534 cases bottled in one lot under screw cap on November 27 2015.

R. S. 6.24g/L T. A. 6.7g/L pH 3.02
Alcohol 12.0%