

Damsteep Riesling 2017

White gold hue. Aromas of lemon zest, lime, white blossom and wild honey. The palate is dense with salivating white rock minerals. Dry and invigorating. Drink now to 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 in North Canterbury. 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 dry mild winter meant a continuation of the drought in the North Canterbury region. However a mild spring allowed good early spring growth and small but regular rainfalls prevented vine stress in the first half of the season. January's New Year brought more intensity to the season with high winds and very dry conditions. Vine growth was restricted and our vineyard team worked hard to limit stress on the vine canopy. Humid weather returned in early March meaning we had to ensure ripening bunches had maximum exposure to light and ventilation to reduce the potential for crop loss to botrytis. Fruit thinning continued right up to harvest.

Considerate picking decisions and careful hand sorting ensured only the ripest and cleanest fruit was selected. Another unique season with some late season challenges has produced rare wines with great purity and freshness and complex delicate flavours.

Harvest

Hand harvested from April 13 to 28 2017 7.7 Tons Yield 0.5-1.6 kg/ vine. Brix 18.5-22.1° TA 7.5-8.1g/L pH 3.02-3.13

Fermentation

85% foot crushed to give 40% whole berries. 4-18 hour skin soak. Whole bunch pressed. Fermented without settling. Yeast used 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 15% in neutral 500L barrels. The wine matured on lees through winter. Blended in spring, sulphites added, and bottled in summer.

Bottled

339 cases bottled in one lot under screw cap on December 20 2017.

R. S. 6.4g/L T. A. 5.8g/L pH 3.09 dry extract 25.1g/L Alcohol 12.0%