

Riesling 2014

Estate
Black

Classic Waipara Valley Riesling aromas of lime, grapefruit pith, ginger and flint. The palate is initially soft with building texture and mid palate density. The mineral acidity builds and brightens pulling the flavour length of the wine along, giving a lasting and refreshing persistence. Medium Dry.

Vineyard

The 2014 Black Estate Riesling is made up of parcels of fruit sourced from around Waipara Valleys Omihi and Glasnevin sub-districts. 60% of the fruit comes from our Damsteep Vineyard which consists of soils very dense brown to orange in colour and inter bedded with sandstones and subordinate limestone horizons. 3 other parcels were taken from vineyards in the Glasnevin gravels sub-district where the soil consists of free draining highly mineralised gravels.

Season

After a mild winter bud burst was underway early in the season. Good spring rain and warmth allowed canopy growth to develop rapidly. Flowering occurred a week early and completed evenly with good fruit set. In February a tornado attempted to remove the vineyard nets but they were diligently reapplied by our vineyard team. Intermittent rain in March freshened canopies but made us aware of the threat of heightened disease pressure. Harvest commenced in mid-April through to the first week in May between rain

showers. Botrytis developed and harvest commenced for each block when noble botrytis had formed. Hand harvesting was crucial to ensure only noble or clean, perfectly ripe bunches were selected.

Harvest

Hand harvested from April 15th to May 7th, 2014. 30% Noble botrytis
Harvest 9.7 Ton Yield = 1.6-1.9 kg/vine
Brix 22.0-24.5 TA 6.5-8.0 g/ L pH 3.25-3.30

Fermentation

Whole bunch pressed. 48 hours settling, fermentation in stainless steel with yeast propagated from a vineyard starter. Six months maturation on fine lees. Filtered.

Bottled

765 (12 x 750ml) cases bottled in one lot under screw cap on 5 December 2014

R.S 10 g/L TA 7.2 g/L pH 3.42 Dry extract 39.7g/L Alcohol 11.5%