

Black^{Estate}

Tasting Notes, Riesling 2010

Hand harvested 3 – 6 May 2010.

Brix 23.5°. Harvest 11.3 Tonnes. Yield 1.10 kg/ vine.

TA 8.1 g/L. pH 3.08.

Vineyard

Fruit for our Black Estate Riesling is sourced from a local grower with 11 year old vines growing on clay and limestone rich soils. These soils are dense brown to orange in color, inter bedded with sandstones and subordinate limestone horizons. Vine density is greater than 5000 vine per hectare.

Season

A cool start to the growing season meant canopies were slow to form. Flowering was over ten days with minimal rain resulting in a good fruit set. Summer was late this year but luckily for us decided to stay on allowing us to enjoy perfect weather over harvest. The result was ripe golden Riesling grapes that were hand harvested over 4 days.

Fermentation

Whole bunch pressed with no settling. Fermented wild for six weeks at cool temperatures in stainless steel tanks. The tanks were then moved outside with a south facing view from the winery's sheltered back pad. Matured on lees in tank through winter watching the storms come up the valley. Allowed back into the winery for spring to be with our Chardonnay and Pinot Noir before it was bottled in early summer.

Bottled

738 cases bottled in one lot under screw cap on November 26 2010.

R. S. 9g/L T. A. 7.3 g/L pH 3.22 Alcohol 13.5%

A crisp and fresh bouquet of cool river stones. Emerging nectarine, white peach, mandarin and lime draw you into the glass where rich stone fruits coat dense and textural phenolics. The wine advances giving great length by the salivating acidity. A wine that captures the place and the season.

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