

Riesling

2011

Tasting Notes

A full and rich bouquet of lime, white peach, homemade lemon cordial, subtle gingernut, and wet riverstone. The pallet is dense and integrated with nectarine, mandarin, and lime flavors coating the rich and supportive phenolics. The underlying ripe acidity persists and creates a lingering finish to this textured off dry Riesling.

Vineyard

Fruit for our Black Estate Riesling is sourced from a passionate local grower who has 11 year old vines growing on clay and limestone rich soils. These soils are very dense brown to orange in color and inter bedded with sandstones and subordinate limestone horizons. This 2 hectare vineyard has a vine density of more than 5000 vine per hectare.

Season

After a cool start to the growing season, we experienced warm settled weather through flowering. This resulted in a good fruit set and balanced yields. Warm summer temperatures allowed even ripening and intermittent rain events prevented the onset of drought and avoided undue vine stress. The flexibility of our picking crews meant harvest could be undertaken between any autumn rain events and ensured that the hand selected fruit reached optimum ripeness.

Harvest

Hand harvested April 26 to 30 2011

Harvest 8.6 Tons Yield 1.4 kg/ vine Brix 23.0° TA 7.8 g/L pH 3.15

Fermentation

Whole bunch pressed with no settling. Fermented wild for two months between 12- and 18 degrees centigrade in stainless steel tanks. The tanks were then moved outside the winery where the wine matured on lees in often snow covered stainless steel tanks through winter. Blended in spring, bottled in summer.

Bottled

660 cases bottled in one lot under screw cap on 17 January 2012.

R. S. 16.4g/L T. A. 6.3 g/L pH 3.30 Alcohol 11.0%