

Riesling

2013

Tasting Notes

White gold hue. Aromas of lime, ginger, lemon grass, white florals, and grapefruit with hints of wet white rock. The pallet is dense, and textural, with flavours of lime, grapefruit, nectarine, almond and honey.

The underlying acidity emerges to lengthen the pallet weight and freshen with chalky minerality. Dry. Drink now to 2020.

Vineyard

Fruit for this Riesling is sourced from our Damsteep Vineyard (formally known as Spye Omihi) 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 hectare hillside vineyard has a vine density of more than 5000 vine per hectare.

Season

The coldest spring in ten years meant a slow start to the growing season. However late spring gradually warmed up and lead into one of the best summers in recent years. This enabled good conditions for flowering and fruit set. The lack of mid-summer nor-westers allowed our vineyard canopies to relax in the sun drenched still weather - giving good canopy growth, low vine stress and good ripening. Hand picking allowed us to capture our fruit in perfect condition over multiple picks with thick skins, moderate brix, and good levels of natural acidity. It really was a good one.

Harvest

Hand harvested April 19- May 5 2013

Harvest 10.8 Tons Yield 2.0 kg/vine Brix 18.6-21.5° TA 8.9g/L pH 3.17

Fermentation

Whole bunch pressed and settled overnight. 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. 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

810 cases bottled in one lot under screw cap on February 28 2014.

R. S. 2.6g/L T. A. 5.9g/L pH 3.22 Alcohol 12.0%