



## 2021 Riesling

### *Technical notes*

Harvest dates: Oct. 11<sup>th</sup>, 16<sup>th</sup>

Tonnes/hectare: 2.5 tonnes / acre

Average brix at harvest: 21.5

Finished wine analysis:

RS: 6.8 g/l      TA: 8.3 g/l      pH: 3.10      alc./vol: 12.5%

Cases made: 1,535

### *Growing season summary:*

The weather of this growing season was very warm and dry. Little rain was had all season long, from budbreak to picking, and the temperatures were consistently warmer than average, with plenty of sunlight. This climate led to advanced growth and ripening at all stages in the vineyard, three weeks ahead of their usual pace. Picking was no different with some varieties coming into the winery one month ahead of the previous year. These conditions led to exceptional fruit ripeness, giving great depth to colour and flavour.

### *Winemaking approach:*

Grapes were destemmed and crushed before pressing with 25% having a 12-hour cold soak on skins. After pressing fermentation is temperature controlled in stainless steel tanks, with temperature ranging from 16c-18c. Fermentation lasted between 10 -14 days. Fermentation was stopped with cold temperature with the desired amount of residual sugar was remaining.

### *Tasting Notes*

Intense stone fruit flavours of peach and nectarine, with hints of red apple and wet stone minerality. Crisp acidity on the palate with a citrus burts of lemon and lime flavours

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