Riesling 2012

Black

Tasting Notes

A fresh and rich bouquet of lemon zest, ripe pineapple, ginger, and white freisa blossom. The palate is dense, concentrated, and unctuous with pink grapefruit, nectarine, and white rock flavours. The acidity is refreshing and creates a linear structure with persistent lingering flavour. Dry to off dry. Drink now to 2020.

Vineyard

Fruit for this Black Estate Riesling is sourced from our Spye Omihi Vineyard in the north of Waipara Valley, North Canterbury. This hillside vineyard was planted in 1999 on clay and limestone rich soils. These soils are very dense brown to orange in colour 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

A cool growing season with intermittent rain events allowed healthy canopy growth and long slow ripening. Mild temperatures held through autumn and allowed the grapes for this wine to be harvested at the desired ripeness. The flexibility of our picking crews meant that we were able to undertake several picks over a three week period. This ensured that the hand selected fruit reached optimum ripeness.

Harvest

Hand harvested April 19- May 8 2012						
Harvest 11.5 Tons	Yield 1.4 kg/ vine	Brix 21.0-25.5°	TA 9.45g/L	pH 3.05		

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 stainless steel tanks through winter. Blended in spring bottled in summer.

Bottled

833 cases bottled in one lot under screw cap on December 17 2012.

R.S.10.9g/L	T. A. 7.6 g/L	pH 3.30	Alcohol 11.8%
D'	<i>D</i> '		