



## GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. Some storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest three weeks early.

## VINEYARD

Amisfield blocks 1 and 10. Vines grown in the stony Lochar gravel overlaid by sandy loam.

## WINEMAKING

The Riesling grapes were gently pressed and the crisp and refreshing juice was allowed to settle on lees for 48hrs. The juice was fermented cool using selected Alsacian yeast and a pied de cuve was used to naturally ferment a portion of the blend. The wine was matured on light fluffy lees for 5 months before bottling.

## TASTING NOTES

Pretty aromatics of jasmine and lime sorbet leading to a palate with mandarin, florals and a brilliant rush of lively acidity.

## HARVEST COMPOSITION

Brix 20.4 - 21.8  
pH 3.0 - 3.03  
Titrateable Acidity 8.6 - 10.3g/L

## WINE COMPOSITION

Residual Sugar 10g/L  
Titrateable Acidity 9.5g/L  
Alcohol 12.0%

**Vine Age**  
13 - 19 years (planted 2000-2006)

**Clone**  
GM 198, GM94