



2014 Riesling 'Hell Block'

Tasting Notes

The aromatics are unashamedly floral in nature, rose, lavender, apple and citrus blossom. Citrus like fruit notes give way to ripe red apple and crunchy mineral. In the mouth the low alcohol makes the wine very refreshing, a little like a lime and soda on a hot day. The fresh lemony citrus flavours fill the mid palate while a structural acid spine gives the wine line and length. While containing significant amounts of residual sugar the acidity keep the palate balanced, giving the wine a lovely mineral finish. Enjoy over the next 6-8 years and beyond.

Wine Analysis: Alcohol 8.7 % Acidity 8.8 g/L pH 2.92 Residual sugar 38 g/L

Vineyard & Winemaking

The New Zealand Winegrowing region of Waipara enjoys an enviable reputation for great Riesling and in our 25 years of growing grapes we have learned much about this great variety. It bursts, flowers and ripens later than most but paradoxically seems to thrive and make the most expressive wines in the coolest sites. It develops ripe flavour at relatively low sugar so to grow this successfully one needs to manage acidity while ensuring the fruit has sufficiently ripe flavour with low phenolics (skin tannins). Fruit for this wine was sourced from the lower terrace and sits atop a water table where the vines can casually sip water from deep down, imparting moderate vigour and keeping the fruit shaded from the searing Waipara summer sun. This healthy canopy tends to accelerate flavour ripening while keeping the brix low allowing us to make this lovely crisp, refreshing, slightly Germanic style.

Hand picked, a lowish brix by NZ standards, whole bunch pressed while the fruit is a vibrant green-gold colour. Only the free run used to avoid excessive phenolic pickup from the skins, we do this to ensure that grippy tannins are not extracted. The juice is then cold settled and racked clear for cool tank ferment. We used neutral yeast to enhance the varietal grape flavours and stopped ferment when the natural sugars balanced the crisp, zingy acidity.

Harvest Date: 16 April 2014 Brix 20.2 Acidity 10.5 g/L pH 2.86