



2018 Hell Block Riesling

Tasting Notes

Pale straw with lime green hues and silver flashes.

On the nose, there are sweet spring scents of citrus blossom and wild flowers. The variety of fragrant herbs and green/yellow fruits that develop with time provide intrigue and reward.

In the mouth, intense flavours of lemonade, guava and honeydew melon take you to a slightly more tropical place than the nose would suggest. Lighter in alcohol the wine's body is attributed to the soft clover honey sweetness from the residual sugar. Thai inspired balance is achieved by this sweetness perfectly tempering the driving saline acidity. All elements are left to ring out on the finish from a drying nashi pear crunch.

Wine Analysis: Alcohol 11% Residual Sugar: 21.3 g/L pH: 3.07 Acidity: 7.43 g/L

Vineyard & Winemaking

This wine began with the harvest of fruit from our riverside terrace sharing the same name. The fruit here was delicate and extremely intense because of the meticulous hand working of the vine/crop by the crew and the sheltered environment in which it grows. Nearly a month later we picked a small portion of our top terrace Riesling which due to being more exposed to the sun and drying wind had developed robust and more grounded characters.

Both components were hand-picked, whole bunch pressed and fermented as bright juice in small stainless-steel vessels. Based on twice-daily tastings the fermentation was stopped when the balance between the acidity and unfermented sweetness was just right. The two components were then blended, stabilised and filtered over winter and bottled in early spring.

Harvest dates: 60% Block 2 Riesling picked 14 - 15 March Brix: 20 pH: 3.0 Acidity: 13.0 g/L
40% Block 5 Riesling picked 8 April Brix: 23 pH: 3.3 Acidity: 6.9 g/L