



## 2012 Riesling 'Hell Block'

### Tasting Notes

Aromatically this is a delightful expression of Riesling, albeit with its wild side tamed and definitely no sign of botrytis to obscure the purity of the fruit. White flowers, citrus zest and just a touch of talc like minerality on the nose. The palate is laden with yellow and green citrus notes, think limes, lemons, grapefruit, mandarin, gorgeous juicy acidity and a long refreshing finish that begs for another sip. The alcohol is thankfully low so you can enjoy an extra glass without worrying about the old Bill putting the dampeners on your evening. Screw cap sealed for your protection, enjoy it over the next 5-10 years.

**Wine Analysis:** Alcohol 8.7 % Titratable Acidity 7.8 g/L pH 2.94 Residual sugar 41.9 g/L Dry extract 64.5 g/L

### Vineyard & Winemaking

The 2012 growing season in Waipara was challenging to say the least. A distinct lack of heat, sunshine and frankly good weather meant we were set for one of the latest harvests in our 20 year history. Not ones to shy away from hard work Lindsay and our vineyard team set to reducing the crop load on our vines so we could at least ripen the fruit that had set. The winemakers were at first sceptical as to whether the later ripening varieties would get there but in his inimitable style, probably learned over years working this special corner of the world, Lindsay insisted they would. After what seemed an eternity we picked this Riesling by hand from selected bunches of the upper terrace of N Block. We pressed them gently and then fermented the juice cool, in tank until we were happy with the balance. The wine was then left on lees for about 3 months before it was racked, stabilised and fined prior to bottling.

**Harvest Date:** 18 - 19 April 2012 Brix 20.6 Titratable Acidity 9.4 - g/L pH 3.06

### Awards

International Wine & Spirit Competition 2013 - **Silver Medal**