



2020 Dry Riesling

Tasting Notes

Clean and clear with gold, silver, and green tints in the hues.

Aromas of pure green apples, lemon, and lime with delicate white florals.

Mixture of orange and yellow citrus balanced with crisp fresh acidity, river stone minerality that is synonymous with our vineyards. Crunch stone fruit and a gentle pithy phenolic provide drive on the finish.

Wine Analysis: Alcohol 12.2% Residual Sugar 6.28 g/L pH 2.95 Acidity 7.2 g/L

Vineyard & Winemaking

The first parcel of fruit from our lower river block was picked over 2 days in late March. The second parcel from our top terrace was also picked over two days in early April. All fruit was extremely clean and perfect for making our dry style of Riesling.

All batches were whole bunch pressed; the free run juice was fermented bright with a neutral wine yeast while the pressings were fermented hot in barrique with natural yeast. The wines spent winter and early spring on their yeast lees before considered fining, blending and bottling occurred in quick succession at the end of spring.

Harvest dates:

Parcel 1: Picked 28.3.20 Brix 22.1 pH 3.02 Acidity 8.59 g/L

Parcel 2: Picked 3.4.20 Brix 20.7 pH 2.93 Acidity 8.33 g/L

Awards

Decanter World Wine Awards 2022 - **Silver Medal**