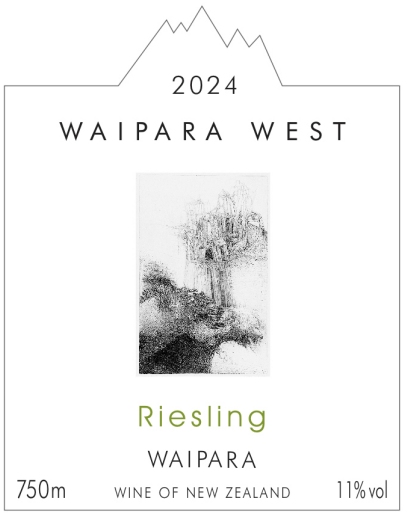

2024 Hellblock Riesling

Tasting Notes

Pale green-gold with bright silver reflections.

The nose is finely detailed and composed, showing notes of apple blossom, citrus zest, and a hint of honeysuckle, underpinned by a subtle mineral thread.

The palate is poised and expressive, with lime and mandarin leading into a core of orchard and stone fruit. A fine line of acidity provides structure and drive, balanced by a gentle suggestion of fruit sweetness. The natural spritz lends lift through the mid-palate, enhancing clarity and tension.

The finish is long and focused, with a clean, mineral persistence that reflects both site and season.

Final Wine: Bottled 27/02/25 Alc: 11.0% pH: 2.82 TA: 7.87 RS: 26.8g/L

Vineyard

The 2023/24 growing season marked a gradual transition from the La Niña conditions of previous years toward a warmer, drier El Niño pattern. Spring was unsettled, with several frost events between mid-September and late October requiring careful management. Cool, wet conditions during flowering reduced yields, particularly in early-ripening varieties.

From mid-December, the season settled into a long, warm, and notably dry summer, reminiscent of 2020. A cooler, dry autumn followed, allowing for extended hang time and the development of concentrated flavours with well-resolved phenolics.

Winemaking

All fruit is estate-grown, hand-harvested, and gently whole-bunch pressed over several hours to extract clean, delicate juice. The must is settled overnight and racked from gross solids, retaining only fine lees to preserve clarity and subtle texture.

Fermentation proceeds slowly at low temperatures, allowing flavour definition and structure to build gradually. It is stopped once balance between sugar, acidity, alcohol, and phenolic structure is achieved. The wine is then held at cool temperatures to retain a fine, natural spritz from primary fermentation, contributing lift and freshness.

Following fermentation, the wine is matured on fine lees for six months before bottling, building quiet textural depth while maintaining energy and precision.