

Late Harvest Riesling 2013

Aromas of lime, orange and stone fruit on the nose.

TASTING NOTES

This wine has wonderful aromas of lime, orange and stone fruit on the nose. The luscious palate has concentrated honeyed/citrus/marmalade flavours with a long lingering finish.

TECHNICAL DETAILS

Harvest Date April 2013
Alcohol 11.5%
Total Acidity 7 g/l
Residual Sugar 71.9 g/l

Bottling Date December 2013

Brix Level 39.5

VINTAGE CONDITIONS

Short and intense is the best way to describe the grape harvesting of 2013. The fine weather worked in our favour throughout

the entire season, including during the critical flowering, ripening and harvest period. As the harvester moved from block to

block there was no stopping, the weather was good; flavours were right and within a 3 week period all fruit was safely in the

winery. Yields hit targets on all varieties rating the 2013 season up there with the best

VINIFICATION

This late harvest Riesling was picked in the cool of the morning. The juice was handled anaerobically to retain the natural fruit character and then frozen in a tank to concentrate the juice. This was done by freezing the water out of the concentrate and pumped off leaving the ice. The concentrate was further concentrated until eventually the juice reached 39.5 brix. This was then fermented until the correct balance of alcohol/sugar/acid was achieved.

