



ANALYSIS

ACID
9.2 g/l

pH
3.0

RS
285g/l

ALC
9.0% vol

HARVEST DATE
17th-19 April 2022

F-SERIES

Trockenbeerenauslese 2022

VINTAGE CONDITIONS AND FRUIT SELECTION

A very wet and mild winter lead to a strong and even bud-burst and healthy canopy growth. Variable weather during flowering caused uneven fruit-set, but with hearty yields, nonetheless.

Amazing weather in January was followed by a challenging wet February, promoting the growth and spread of disease. Botrytis was prevalent early in March which forced our hand with earlier picks. April was more settled and active infections had a chance to dry out and become suitable for forging Auslese, Beerenauslese and lastly TBA styles.

WINEMAKING

Three picks between the 17th and 19th April. Instances of 60-100% Botrytis infection. Average starting Brix of 44.5. (202 Oechsle) Components were fermented in seasoned oak and stainless-steel barrels gently over 6months. Bottled by hand on site at the winery by the winemaking team. 530 375ml bottles made.