

# **PIONEER BLOCK 9**

## **BIG JOHN RIESLING**

The name of this wine reflects its six foot ten inch vineyard owner John Walsh, affectionately known in viticultural circles as Big John.

BLOCK: 9

#### TERROIR:

**Soils:** Even, free draining alluvial soils of moderate fertility.

**Topography:** Relatively flat with the property divided by a small tributary of the Fairhall River. The vineyard sits 40m above sea level.

**Climate:** Located within the valley floor this block enjoys high sunshine hours and is exposed to the prevailing dry North West winds which assists with keeping disease pressures low.

## REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Moderated vigour from the older alluvial soils sees a relatively slow ripening phase giving good flavour concentration, distinct citrus and mineral notes and excellent fruit weight on the palate.

#### VITICULTURE:

Two cane vertical shoot positioning (VSP), irrigated when necessary. Grapes were harvested when exhibiting desired flavours.

## WINEMAKING:

The grapes were lightly pressed and the free run juice was briefly settled then fermented at cool temperatures with a selected yeast strain to enhance aromatics. The must was tasted daily and the fermentation stopped when the residual sugar perfectly balanced the natural acidity. The wine was racked off yeast lees, stabilized, filtered and bottled, with no fining or adjustments.

## COLOUR:

Pale straw.

#### AROMA:

Elegant aromas of fresh lime, lemon zest and fragrant citrus blossom.

## PALATE:

Luscious and rich with layers of ripe citrus, Meyer lemons and sweet mandarin. A fruit driven and generous palate with a hint of sweetness and a fresh finish.

#### AGEING:

This wine will improve with careful cellaring for at least five years from the vintage date.

## WINE ANALYSIS:

Alcohol 9% v/v, Residual sugar 37.36 g/L Titratable Acidity 9.5g/litre, pH 2.88

## FOOD MATCH:

Enjoy on its own as an aperitif or with Asian spiced pork.





WINEMAKER Stewart Maclennan