

# Claire de Lune riesling 2021

Juicy peach, yellow plum, orange zest, sour lemon candy and bruised apple with florals including chamomile and honeysuckle. Fresh sage with an earthy minerality underpinned by developing kerosene.

Palate is orange-citrus and savoury with grilled lemon, sage, honeyed fruit and a long, persistent finish.

**Cases produced:** 106      **Varietal:** 100% Riesling

**Harvested:** 15th October 2021

**Brix:** 18.1      **Yield:** 3.2 metric tonnes per acre

**Fruit:** ripe and clean at 10°C

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**Vineyard:** Jenkins Vineyard, Four Mile Creek, Ontario, Canada. Organically farmed with permanent cover crops. Leaf-thinning by hand; no green harvest.

**Climate:** Continental - cooler night temperatures help preserve aromatics.

**Soils:** Clay soil with permanent sod region.

**Age of vines:** 13 years.

**Training:** 4 arm VSP to manage vigour

**Irrigation:** dry farming



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**Growing season:** 2021 was a wild and unpredictable growing season. The challenges were mostly heat and drought in summer, followed by rain and humidity in the fall. A modified approach of earlier harvesting was appropriate for most varieties. The whites (especially Riesling, Chardonnay, Viognier and Muscat) and earlier ripening reds (especially Gamay, Pinot Noir and Zweigelt) came through best. The wines are generally lighter in alcohol with good acid levels and phenolic ripeness. Aromatically, the wines of 2021 are beautifully nuanced with a more subtle fruit profile than recent vintages.

**Harvested:** by hand; table sort

**Pressing:** whole cluster; 4 hour gentle cycle

**Yeast type:** wild, ambient

**Fermentation** 11% of the grapes got 20 days on skins, also allowing the native yeasts to begin the fermentation. A three-day cold-settling at 10 degrees Celsius was followed by primary fermentation, in concrete egg which took 37 days to complete. 100% of the wine went through malolactic fermentation, taking two months to complete.

**Elevage:** Rested in concrete egg for 7 months on fine lees (no stirring).

**Fining:** unfined

**Filtration:** unfiltered

**Bottle age before release:** 28 months

**Closure type:** recyclable and renewable plant-based composite

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**ABV:** 11.1%

**RS:** 0.8 g/L

**TA:** 7.2 g/L

**pH:** 3.11

**So2:** 7 ppm free