

MÉTHODE RANGE

MÉTHODE SKINNY

2021

VARIETY: RIESLING

REGION: COONAWARRA

The exploration of skin contact fermentation
in Riesling vinification.

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ABSTRACT:

A trial to take the traditional crisp, fresh style of Riesling and give it body and texture. The grapes were harvested and pressed, with 20% volume of whole berries added back to the juice. Fermented on skins, then transferred to old oak Puncheons for 8 months. The resultant wine is complex, textural with an earthy element, backbones with a fine acid line and crisp finish.

INTRODUCTION:

2021 was an overall standout vintage. Near perfect ripening condition and cool, mild weather kept the natural acidity of the wines fresh. Harvest decisions were precisely made and optimal balance of ripeness and fruit flavour was achieved.

METHOD:

The Riesling grapes were harvested and pressed into a 1000L tank. 200 kg of grapes were destemmed but not crushed, hand sorted and added back to fresh juice. The must was left with CO2 cover to warm up and allow spontaneous fermentation with natural yeast. It was left to ferment slowly and at a cool temperature of 12 degrees C for 14 days, with daily mixing of the skins and juice. After fermentation, the berries were separated and the wine transferred directly into 2x 500L Puncheons. Post fermentation, it was kept on yeast lees and stirred weekly for the next 8 months. It was then raked from solids and bottled, unfiltered in January 2022.

DISCUSSION:

Traditional Riesling is quickly pressed off skins to prevent tannin being extracted, keeping it fresh and fruit driven. In this trial the addition of whole berries in to the ferment was to increase the skin contact with the juice. As the majority of tannin is found in the grape skin, the skin contact allows greater extraction of tannin. The resultant wine has texture and complexity whilst the acidity reminds you of the varietal character of Riesling. By keeping the wine in old oak and on yeast lees, it further enhances the creamy vanilla notes and body of the wine. The molecule on the label is Caftaric acid (figure 1). This is a phenolic compound (tannin) composed of caffeic acid, an aromatic acid naturally occurring in plant cells, combined with tartaric acid, the main acid found in grape juice. Caftaric acid is found in higher levels when skin contact occurs and contributes to the colour of white wine. It can also be a measure of oxidation as the wine ages.

CONCLUSION:

The palate is full and luscious with the balance coming from the crisp acid finish. Made to enjoy with food and drink slightly below room temperature.

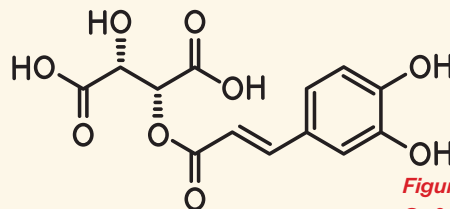


Figure 1
Caftaric acid molecule



PATRICK OF
COONAWARRA

PART SCIENCE, PART ART.
GUIDED BY PRINCIPLES, NOT RULES.