

# 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

#### REGION:

Woodbourne - south western end of the Blenheim Airport runway.

#### 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.

### WINEMAKING:

The grapes were lightly whole bunch 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 remained on lees for a couple of months with occasional stirring to create texture, then was racked, lightly fined, stabilized and filtered.

#### COLOUR:

Pale lemon.

#### AROMA:

Fragrant aromas of muddled lime, lemonade and mandarin.

## PALATE:

A textural palate with chalky phenolics underlying fresh citrus and clover honey flavours. The residual sugar gives a sweet flush on the mid palate, but the wine finishes dry.

#### 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 40g/L, Acidity 8.5g/litre, pH 2.92

#### FOOD MATCH:

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



CONSULTANT WINEMAKER

Matt Thomson

SENIOR WINEMAKER Hamish Clark