



# Kitsch

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## Esther's Block Riesling 2018

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Cases Produced: 662  
Enjoy By: 2033

### THE SNAPSHOT

This Riesling sits on the dry side of the spectrum with 7.3 grams of residual sugar. The beautiful and bright acidity is perfectly balanced with bold citrus fruits leaving you reminiscent of a zesty and zippy Summer margarita. Our Esther's Block Riesling will age beautifully in the cellar, but is also ready for enjoyment right now.

### THE EXPERIENCE

Appearance: Pale Lemon  
Nose: Poolside margaritas/Crushed lemongrass/Luscious passionfruit  
Palate: Yellow sour patch kids/Lime warheads/Juicy honeydew  
Feels like: The neighbourhood kids illegal lemonade stand

### THE SOURCE

2.363 acres planted in 2013  
Clone 239  
4.50 tonnes/acre  
Soil Types: Silt, clay and glacial sediments  
Harvest Date: October 11th, 2018

### THE NUMBERS

Brix: 22.6  
pH: 3.00  
TA: 9.4 g/L  
RS: 7.3 g/L  
Alc: 13.5%

### THE PROCESS

Hand harvested  
Whole cluster pressed  
Stainless steel fermented with Vin 13 yeast  
35 day ferment @ 12-14°C  
60 days lees contact

### THE RECOS

Veggie lemongrass stirfry/Tofu tacos/Kimchi fried rice  
Kitsch Spotify Playlist: The gift that keeps on giving