

Kitsch

Esther's Block Riesling 2020

Cases Produced: 157 Enjoy By: Your children's children

THE SNAPSHOT

This drier by design Riesling is citrus dominated and kissed with a touch of French oak. Grapes were sourced from the sustainably farmed southwest facing, clay rich soils of the Kitsch family vineyard owned by matriarch Esther Kitsch. The long rich finish with strikes of prickly acidity will leave you longing for more.

THE EXPERIENCE

Appearance: Vibrant pale lemon Nose: Fruit pizza/Brie cheese platter/ Gun powder & flint/River rock Palate: Country Time Lemonade/Green banana/ Lime pith Feels like: Celebratory fireworks

THE SOURCE

2.363 acres planted in 2013 Clone 239 2.4 tonnes/acre Soil Types: Silt, clay and glacial sediments Harvest Date: October 5th, 2020

THE NUMBERS

Brix: 22.8 pH: 3.2 TA: 8.4 g/L RS: 2.8 g/L Alc: 13.5%

THE PROCESS

Hand harvested Whole cluster pressed Fermented @ 17-20°C in neutral French puncheons 3 months on lees 4 months total ageing

THE RECOS

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