



Kitsch

Maria's Block Riesling 2018

Cases Produced: 470
Enjoy By: 2033

THE SNAPSHOT

Maria's Block Riesling presents a tart medley of citrus and stone fruit aromas and flavours. Open today and meet a sweet and sassy wine, that leaves you wanting more. Given some rest and time, it will gain in eccentricity and tertiary characteristics. An absolute delight!

THE EXPERIENCE

Appearance: Pale Lemon
Nose: Hints of ginger/Fuzzy peach 5 cent candy/
Highway 97 fruit stand nectarines
Palate: Shot of peach schnapps/Freshly squeezed
clementine juice/Sweet guava/
Farmers market apricot squares
Feels Like: Living the epitomy of the Okanagan Lifestyle

THE SOURCE

2.480 acres planted in 2013
Clone 239
3.00 tonnes/acre
Soil Types: Gravel, sand and silt
Harvest Date: October 4th, 2018

THE NUMBERS

Brix: 21.3
pH: 2.94
TA: 9.8 g/L
RS: 16.5 g/L
Alc: 12.5%

THE PROCESS

Hand harvested
Whole cluster pressed
Fermented in stainless steel with Anchor Alchemy 1 yeast
25 day ferment @ 14-16°C
60 days lees contact

THE RECOS

Green payapa salad/Red coconut curry/Thai inspired
chick pea burgers
Kitsch Spotify Playlist: Beasting off the Riesling