



Kitsch

Maria's Block Riesling 2019

Cases Produced: 250

Enjoy By: 2035

THE SNAPSHOT

These sustainably farmed grapes were sourced from the first block of Riesling planted on the estate. Paying homage to three generations of Maria's in the family, this wine is as sweet and well-balanced as the real thing. Open today and meet a sweet and sassy number or give it some time to allow eccentricities and tertiary characteristics to develop and flow.

THE EXPERIENCE

Appearance: Vibrant pale lemon

Nose: Hibiscus/Frangipani/Hints of ginger/

Highway 97 fruit stand nectarines/Lemon sherbert

Palate: Shot of Peach Schnapps/Ruby pamplemousse/

Stone fruit medley/Green apricot

Feels Like: Living the epitome 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 14th, 2019

THE NUMBERS

Brix: 20.1

pH: 3.07

TA: 9.9 g/L

RS: 15.7 g/L

Alc: 11.5%

THE PROCESS

Hand harvested

Whole cluster pressed

Fermented in stainless steel with Anchor Alchemy 1 yeast

31 day ferment @ 13-17°C

60 days lees contact

THE RECOS

Green papaya salad/Red coconut curry/Thai inspired chick pea burgers

Kitsch Spotify Playlist: Beasting off the Riesling