



F-SERIES

Old Vine Riesling 2020

ANALYSIS

ACID
6.3 g/l

pH
3.2

RS
6g/l

ALC
13% vol

HARVEST DATE

14th and 17th April 2020.

FRUIT SELECTION

Grapes for 2020 F-Series Old Vine Riesling were selected from the old organically grown vines both in front of the cellar door building and at the back of the winery. Soils here are of the old riverbed type; fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravel and silt. Vineyard practice for this wine is geared to produce ripe grapes that have had maximum “hang time” on the vine. Fruit is all hand harvested.

WINEMAKING

Hand-picked grapes were brought into the winery where 90% were immediately whole bunch pressed whilst the remainder was destemmed and spent 12 hours on its skins. Unclarified, un sulphured musts were settled for 12 hours before racking off gross solids to a mixture of stainless-steel barrels and seasoned acacia puncheons (20%). Fermentation was allowed to start spontaneously until dry-(ish), and the various components were left on full ferment lees for 9 months before blending and bottling.