



F-SERIES

Old Vine Riesling 2021

ANALYSIS

ACID
6.0 g/l

pH
3.2

RS
3g/l

ALC
13.5% vol

HARVEST DATE

1st and 8th April 2021.

FRUIT SELECTION

Grapes for 2021 F-Series Old Vine Riesling were selected from the old organically grown vines in front of the our cellar door. The soils here are of the old

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 bought 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 seasoned acacia puncheons (50%) stainless-steel barrels (35%) and a ceramic jar (15%). 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.