



## F-SERIES Old Vine Riesling 2022

### ANALYSIS

**ACID**  
7.0 g/l

**pH**  
3.2

**RS**  
2.5g/l

**ALC**  
13.0% vol

### HARVEST DATE

29<sup>th</sup> and 30<sup>th</sup> March 2022.

### GROWING SEASON AND FRUIT SELECTION

The 2022 season was not without challenges with significant rain events leading into harvest. Careful fruit selection was required from various sites on the estate ranging in vine age of 26-42 years which is all under organic management. The soils here are made up of fist sized greywacke stones (a hard, dark type of sandstone streaked with quartz and feldspar) mixed alluvial gravel and silts. Vineyard practice for this wine is geared to produce ripe grapes that have had maximum “hang time” on the vine to develop concentrated and vivid flavours.

### WINEMAKING

Fruit was all hand harvested prior to any significant botrytis infection. (85%) was immediately whole bunch pressed to tank, settled for 6hrs and then run to Acacia barrel for spontaneous fermentation. The remainder (15%) was destemmed and went through partial fermentation on skins prior to being pressed off to ceramic jars to complete ferment. The various components were then left un-sulfured on full ferment lees for 10 months before being blended and bottled.