



F-SERIES

Marlborough Old Vine Riesling 2017

ANALYSIS

ALC
13%

TOTAL ACID
6.0 g/l

PH
3.2

RS
6.5 g/l

HARVEST DATE

18th April 2017.

FRUIT SELECTION

Grapes for 2017 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 river bed 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 whole bunch pressed. Unclarified musts were settled for 12 hours before racking off gross solids to a mixture of stainless steel barrels and older oak. Fermentation was allowed to start spontaneously, and the components were left on full ferment lees for 9 months before blending and bottling. Over the total volume, approximately 25% was fermented in old oak.