



F-SERIES Old Vine Riesling 2018

ANALYSIS

ACID
5.8 g/l

pH
3.2

RS
5.4g/l

ALC
14.0% vol

HARVEST DATE

28th and 29th March
2018.

FRUIT SELECTION

Grapes for 2018 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, unsulphured musts were settled for 12 hours before racking off gross solids to a mixture of stainless steel barrels and seasoned acacia puncheons. 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 30% was fermented in acacia.