



## F-SERIES Riesling Spätlese 2020

### ANALYSIS

**ACID**  
8.5 g/l

**pH**  
3.0

**RS**  
68g/l

**ALC**  
11% vol

### HARVEST DATE

7th - 28<sup>th</sup> May 2020.

### FRUIT SELECTION

2020 delivered a vintage free of any major rain events leading up to and during harvest. Predicting that no significant botrytis infection was on the horizon, on April 5<sup>th</sup>, Jim, our viticulturalist cut the canes on a couple of rows of Riesling to provide us with a different component to work with. What we saw in this fruit was a vivid escalation of flavor and acid due to the berries essentially dehydrating on the vine. This portion made up 40% of the eventual blend. The other components were made up of various picks carried out between the 7<sup>th</sup> and 28<sup>th</sup> of May, again, free of botrytis.

Average Brix at Harvest: 25.5

### WINEMAKING

60% of the fruit was whole bunch pressed whilst the balance was macerated on its skins for 6-12hrs then pressed off. Clarified musts were settled for 12 hours before racking off gross solids to stainless steel barrels. Fermentation was allowed to start spontaneously on 50% of the blend whilst the balance was inoculated. The components were left on full ferment lees for 9 months before blending and bottling.