ANALYSIS

ACID
9 g/l

pH
3.0

RS
124g/l

ALC
8.5% vol

HARVEST DATE

28th April 2021

F-SERIES

Riesling Auslese 2021

VINTAGE CONDITIONS AND FRUIT SELECTION

A mild winter led to an early bud burst in spring. There were some instances of severe frost in the region during Sept/October but luckily our estate Riesling came through this unscathed. A balanced crop was set which ripened nicely throughout Jan which saw some hot days (40c+) followed but a cooler February. Both months were dry. Weather during harvest was near perfect. Disease pressure was low over the 2021 harvest.

WINEMAKING

Fruit for this wine was handpicked off the estates middle block of Riesling on the 28th of April with about 20% botrytis infection in a very dry and clean condition. The starting must brix was just over 26.
The components were fermented gently in stainless-steal barrels at ambient temperatures until the wine came into balance.