



F-SERIES

Riesling Kabinett 2023

VINTAGE CONDITIONS AND FRUIT SELECTION

Another very wet winter hindered vineyard management in early spring. Late spring was drier and more settled leading to good growth and healthy canopies. Late January saw some warm to hot temperatures followed by some unusually humid conditions in late Feb and March which presented a challenge in term of disease pressure. Weather conditions settled through harvest, and we were largely able to pick at will and hit targeted ripeness and flavour levels which produced very pleasing wines.

ANALYSIS

ACID
9 g/l

pH
2.8

RS
11g/l

ALC
11% vol

WINEMAKING

The parcels of fruit used in this wine were selectively handpicked from our middle, young vine and back Riesling blocks on the home estate. Fruit was picked on taste with a resulting brix being just shy of 20 in each. All parcels were foot stomped as whole bunches and left overnight prior to being pressed. After minimal settling, juices were fermented at ambient temperatures with wild yeast. The wine was then blended and sent to bottle in September 23 as a drier style of previous iterations.

HARVEST DATE

27th -March to 10th April

