



georges road wines

W A I P A R A

RIESLING Block Three 2017

A mineral driven aromatic wine with a naturally lower level of alcohol and a dryish level of sweetness perfectly balanced with vibrant natural acidity. In line with our natural winemaking philosophy this wine has not been fined or cold stabilised.

SEASON

A cooler season, with slightly higher than average rainfall. Even bud burst without frost issues. Cooler weather over flowering set a smaller cropload. Good settled weather until harvest time when increased rainfall meant selective picking was necessary to ensure a balanced and healthy crop. Small volumes but in excellent condition.

VINEYARD

The fruit for this wine was hand harvested from the Georges Road vineyard in Waipara. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. A portion of the vines are at 1.0m. Clones are a mix of 239, 198 and 110 on Riparia Gloire and Schwarzmann rootstock. The fruit was brought on the day of harvest to the winery for processing. Shoot and crop thinning are employed to ensure optimum fruit quality at relatively low cropping levels of 1kg/vine.

WINEMAKING

Four different press loads, with a mix of crushing and destemming, and of whole bunch pressing. Each resulting pressload was settled briefly in tank before being racked to another tank where it underwent a natural fermentation. Fermentation temperature was capped at 18C to retain aromatic intensity but was turned off for latter ¼ of the ferment to encourage additional complexity. The fermentation was arrested when the wine was deemed to be in balance. The wines remained separately on gross lees, with some stirring, to build additional texture before being blended and filtered just prior to bottling.



Winemaker: Kirk Bray
Vineyard: Georges Road Vineyard, Waipara
Harvest Date: Hand-harvested in four passes on
11 April, 18th April, 22 April and 5th May 2016
Harvest Data: Brix 19.5-23.1, TA g/L 7.2-8.9, pH
3.16-3.32

Alcohol (%): 11.5
Residual Sugar (g/L): 11.1
pH: 3.21
TA (g/L): 7.8
Bottling date: 7th September 2016
Cases produced: 350
Packaging: Lie-flat 6 x 750ml Riesling bottle, Screwcap