

RIESLING 2023

INTHEGLASS:lime, whitepeach,starfruit,rose; crisp & dry.

VINEYARD NOTES

The Riesling grapes are sustainably grown on our Fleet Road Vineyard – Tightrope Estate & then hand-picked.

WINEMAKER NOTES

The grapes had 14 hours of skin contact before being whole-cluster pressed. The wine was then stainless steel fermented with minimal intervention, to show a true expression of the vintage & terroir.

The fermentation was at a low temperature of between 11 – 14°C and took 30 days to complete. After fermentation was complete there was some residual sugar left, which balances out the acid in this wine.



WINE SPECS

VINTAGE

2023

VARIETAL

Riesling

APPELLATION

Naramata Bench

HARVEST DATE

September 16, 2023

WINEMAKING

Whole cluster pressed, over-night skin contact. Low temperature (11 – 14°C) in stainless-steel for 30 days

AGEING

n/a

BOTTLING DATE

February 27, 2024

CASES PRODUCED

376

RESIDUAL SUGAR

1.52 g/L

ACID

8.55 g/L

pH

2.88

ALCOHOL

12.9 %

CELLARING

Drink now through 2032

Wine Shop \$26.00

SKU 334573

