

ARCHANGEL

RIESLING 2011

With a hue of pale straw, this attractive wine has a bouquet of honeydew melon and lime, with hints of apricot and floral notes. On the palate, lovely ripe citrus, nectarines and a touch of ginger. A dry style wine with balanced acidity and a long mineral finish.

Peter Bartle — *Winemaker*

VINTAGE SUMMARY

A growing season with extremes! Spring was warm and dry with no threat of frosts. In stark contrast, the summer was cool and wet. The unseasonable weather in January and February made for a potential threat of powdery mildew and rot. A watchful eye, together with good canopy management meant the vines remained in good health. Harvest began on 24 March and was finished on 5 April, ensuring all fruit picked was at optimal maturity. It was the earliest harvest to date.

WINEMAKING NOTES

The fruit was hand harvested on 6 April 2011 and was whole bunch pressed to tank. The juice was inoculated with a selected wine yeast and fermented in a stainless steel tank to retain the varietal/fruit characteristics. The fermentation was stopped to retain a touch of residual sugar.



TECHNICAL NOTES

- ♦ Total Acidity 7.9g/L
- ♦ pH 3.04
- ♦ Residual Sugar 6.3g/L
- ♦ Alcohol 12.5%

PRODUCTION LIMITED TO 270 CASES