

# ARCHANGEL

## HALINA RIESLING 2012

This inaugural Halina Riesling 2012 has lifted aromas of pink grapefruit, mandarin and stonefruit with hints of honey and spice. The palate opens up to citrus and stonefruit flavours. A medium sweet wine upfront, with good weight on the mid-palate, perfectly balance by a backbone of bright acidity and a long lingering finish. A delicate, elegant wine and perfect for any occasion.

*Peter Bartle* – Winemaker

## VINTAGE SUMMARY

The 2012 growing season began with a cool, wet spring. Some hot days prevailed from mid-December through January with intermittent rain events. Early autumn saw cooler and wetter weather than normal. The rain posed no threat and the vines remained in excellent condition. The few weeks leading up to harvest saw warmer, balmy days, seeing sugar levels in the grapes increase, creating a sense of urgency for the fruit to be picked. Determined to harvest at optimum ripening, the Archangel team worked long and hard to get the fruit to the winery. The grapes harvested were pristine, expressing rich varietal characteristics. Harvest began on 4 April and was completed on 15 April.

## WINEMAKING NOTES

The fruit was hand harvested at 21.6 brix and was de-stemmed and crushed before being pressed off to tank. The juice was inoculated with selected wine yeast and fermented in stainless steel tank to retain the varietal and fruit characteristics. Fermentation was stopped retaining around 24g/L of residual sugar.



## TECHNICAL NOTES

- ◆ Clone: GM 239
- ◆ 100% Riesling
- ◆ Harvested on 13 April 2012
- ◆ Bottled on 10 September 2012
- ◆ 11.5% Alcohol
- ◆ 24g/L

PRODUCTION LIMITED TO 200 CASES