

ARCHANGEL

HALINA RIESLING 2014

Enticing aromas of lemon, lime and grapefruit with lovely notes of orange blossom, honey and stonefruit. The wine opens up to a sweet fruit entry on the palate with layers of grapefruit, apricot and lemon. An elegant, off-dry style wine with a lively, balanced acidity and a long lingering finish.

Peter Bartle – Winemaker

VINTAGE SUMMARY

The beauty of owning a single vineyard estate is that the wine it produces speaks of a 'place and time'. In any given vintage we never know how Mother Nature will treat us. What we do know is – no two vintages are the same!

The 2014 growing season began with cooler, wetter weather. A few frost events in October had us nervously keeping night vigil - watching and hoping the wind machines would do their bit. Unusually warm weather in November advanced the flowering a little earlier than usual but at the same time gifted us with a good even fruit set and a promise of an excellent vintage. Our meticulous approach to managing the crop levels is both an art and science – We monitor our yields carefully to ensure the right balance of fruit to canopy is achieved, whilst at the same time ensuring the vines and soils remain in good health.

The 2014 harvest resulted in showcasing wines that are elegant, balanced and show purity of fruit with bright focused flavours. Harvest commenced on 26 March and finished on 12 April.

WINEMAKING NOTES

The fruit was hand harvested at 21.3 brix and was whole bunch pressed to tank. The juice was inoculated with selected wine yeast and fermented in a stainless steel tank to retain the varietal and fruit characteristics. The fermentation was stopped to retain approximately 26.5g/L residual sugar.

TECHNICAL NOTES

- Clone GM 239
- 100% Riesling
- Hand Harvested on 12 April 2014
- Bottled 24 November 2014
- 10.6% Alcohol
- Residual Sugar 26.5g/L
- Total Acidity 7.0g/L

PRODUCTION LIMITED TO 207 CASES