



2014 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 12th of October, 2014

Brix at Harvest: 18.4

Blend and grape source: 100% organically grown and certified estate Riesling from the Rosomel Vineyard

Alcohol: 10.5% **pH:** 2.84

Residual Sugar: 10.2g/L **T.A.** 10.92g/L

Bottling Date: March 13th, 2015

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WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* of **Roman's Block**. All grape bunches were exposed to sunlight at fruit set with complete leaf removal on the East and partial removal on the West side of the canopy to maximize fruit ripening. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express the character of this unique parcel of vines along the Beamsville Bench.

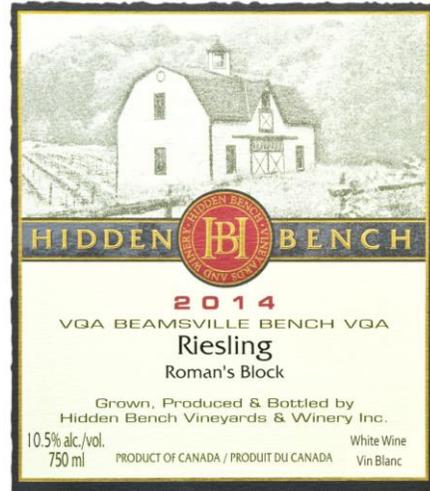
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines (36 years) we harvested only 2.15kg per bearing vine on average or 29.2hL/Ha. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 2 days. It was then racked off its lees (the heavy sediment) and warmed before the fermentation started. The cool fermentation lasted 2.5 months which gives the wine its wonderful complexity.

TASTING

The 2014 Roman's Block Riesling shows delicate floral notes, preserved lemon and a wet stone minerality, so typical of these 37 year old vines. The palate is complex and intense, showing toasty notes, marmalade and the same minerality as on the nose, all balanced by the racy acidity. An excellent food wine.

THE GROWING SEASON

Wines from the 2014 vintage shows the complexity of our unique Beamsville Bench. The winter of 2014 was severely cold and snowy. With the ground in a deep freeze, the cold



TERROIR SERIES

\$32.00

temperatures prevailed well into spring and temperatures only returned to normal in the month of May.

As a result of the cold winter, we experienced cold damage in our more sensitive varieties and locations and an across the board reduction in yield. Fortunately, most of varietal focus at HB are on less sensitive varieties. This and the general good health and good care of our vines will ensure that yields bounce back in the next couple of years.

June and July stayed cool with ample moisture, giving vines a chance to mature at a steady rate. As a result of the late start to the growing season, harvesting started 14 days later than normal. At Hidden Bench we started picking on the 1st of October and finished on the 30th.

As we saw in 2009, August and September were warm and sunny with good diurnal temperature swings, giving grapes the chance to mature. Good weather prevailed into October when we started picking. Fruit quality was exceptional, with minimal disease pressure and good phenolic and sugar ripeness. Our vineyard team did an excellent job ensuring the health of our vines, keeping crop levels down, in order to ripen the 2014 crop and ensure a productive vineyard in subsequent years. Meticulous shoot positioning and leaf removal to open up the canopies and maximize sunlight exposure ensured perfect ripening.

Sound picking decisions and minimal, timely intervention in the cellar, resulted in elegant, balanced wines that are true to the vintage.