



## 2015 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

### WINEMAKING DATA

**Harvest Dates:** 1<sup>st</sup> of October, 2015

**Brix at Harvest:** 18.5

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

**Alcohol:** 11%      **pH:** 2.80

**Residual Sugar:** 7.2g/L      **T.A.** 9.19g/L

**Bottling Date:** March 16<sup>th</sup>, 2016

### 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.

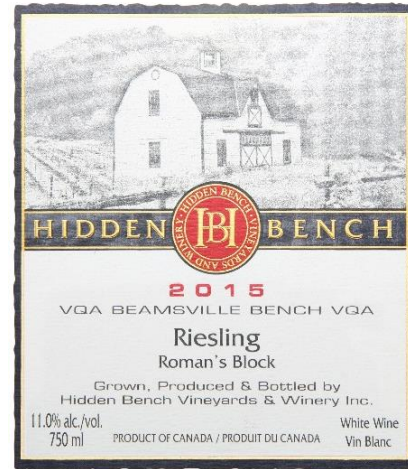
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines (38 years) we harvested on average 2.4t/acre or 39.1hL/Ha. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 48 hours. It was then racked off its lees (the heavy sediment) and warmed before the natural fermentation started. Cool fermentation lasted 2.5 months which gives the wine its wonderful complexity.

### TASTING

Pale gold in colour, with delicate floral, fragrant citrus and mineral notes on the nose. The taste is complex and concentrated with lemon/lime citrus aromas, balanced by lively acidity. The finish is lively and long with a wet stone minerality that can be attributed to the 38 year old vines in our Rosomel vineyard.

### THE GROWING SEASON

The growing season in the lead up to harvest 2015 saw yet another winter characterized by record breaking, brutally cold temperatures with plenty of snow and ice. Persisting lower than average temperatures (to be precise, 8°C colder for February), lead to potentially devastating bud damage with



### TERROIR SERIES

many days spent worrying about their survival.

Spring weather was relatively normal and the first evidence of bud break appeared on the 8<sup>th</sup> of May. High rainfall in June was followed by a very dry month of July. Mother Nature finally allowed normalcy to return and the summer brought warm and sunny conditions.

The beautiful warm weather lingered well into September, giving the vines a chance to slowly ripen fruit and gain phenological maturity. These favourable conditions lasted until the end of October, which allowed for good sugar accumulation and optimal flavours in all varieties.

Vintage at Hidden Bench commenced on the 17<sup>th</sup> of September with Chardonnay and the last of the Bordeaux reds was picked on the 27<sup>th</sup> of October.

Quality of the 2015 vintage is exceptional due to the favourable ripening conditions in both the aromatic whites and wines in barrel show tremendous potential. Varietals adapted to the Bench did particularly well, such as Pinot Noir, Chardonnay and Riesling, while the Bordeaux reds benefitted from the long warm Fall conditions.

Despite being dealt two severe winters in a row, our particular and unique location on the Beamsville Bench, as well as scientific, meticulous and thoughtful viticultural practices, ensure that our vines are on the road to recovery.