



2008 FELSECK VINEYARD RIESLING

WINEMAKING DATA

Harvest Dates: 6th of October, 2008
Blend and grape source: 100% Felseck Vineyard
Alcohol: 10.8% **pH:** 2.91
Residual Sugar: 10.1 g/L **T.A.** 10.6 g/L
Bottling Date: March 28th, 2009

WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to capture their varietal Riesling character. All grape bunches were exposed to sunlight at fruit set with leaf removal on the East 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 bunches exposed to sunlight remained to promote ripening, concentration of flavours and to best express our Beamsville Bench *terroir*.

The grapes were handpicked, sorted and gently pressed as whole bunches. Only the first 450 litres per tonne of juice was kept and the juice was cold settled for 21 days. This juice was then racked off its lees (the heavy sediment) and warmed to 20 degrees Celsius. It took three weeks for the native yeast to start fermenting. This *wild* fermentation lasted 4½ months – more than 130 days – which gives the wine a wonderful complexity.

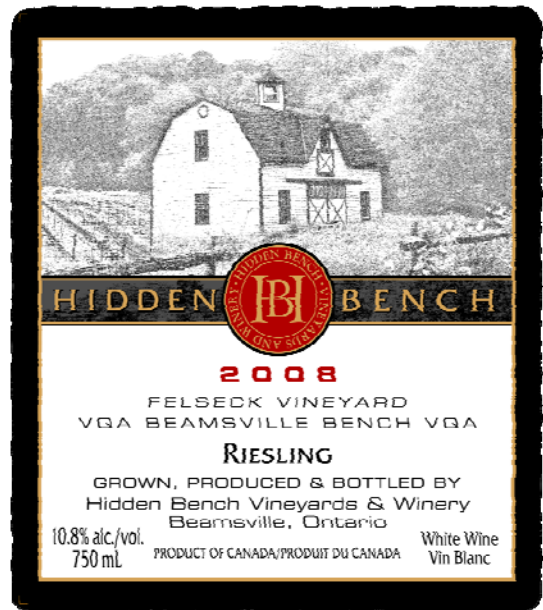
TASTING

The wine presents a brilliant appearance with pale yellow straw colour. The powerful nose showcases the purity of great Riesling with aromas of baked lime and mandarin. The palate has wonderful weight, fleshiness and shows intense minerality that is reflective of Felseck vineyard. A long and intense finish provides flavours of lime confit and honey.

THE GROWING SEASON

The 2008 vintage provided us with a long ripening season with temperatures slightly higher than average. Bright sunshine helped us achieve near perfect maturity levels for most varieties.

The growing season started with slightly above normal temperatures and a perfect amount of precipitation for April



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and May. June was slightly warmer than average but rainfall was also 52% higher than average.

July and the first half of August were challenging months with more precipitation than normal and temperatures cooler than average. This precipitation, combined with high humidity levels, set conditions for higher disease pressures. Precise, world class viticulture permitted us to stem these disease pressures effectively. Rigorous canopy management practices to remove extra shoots and leaves on every vine were critical to growing the best quality fruit.

Beautiful weather during the last two weeks of August and the first week of September were a great relief and played a pivotal role in capturing this impressive vintage.

The excellent *véraison* period – when berries change their skin colour as part of their maturation – lead into near perfect conditions for a long, cool, ripening period which permitted us to produce elegant wines with great balance, beautiful aromas and flavours that reflect their *terroir*.