



## 2011 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

### WINEMAKING DATA

**Harvest Dates:** 11<sup>th</sup> of October, 2011

**Brix at Harvest:** 19.9

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

**Alcohol:** 11.7%      **pH:** 2.87

**Residual Sugar:** 6.00 g/L      **T.A.** 9.18 g/L

**Bottling Date:** April 3<sup>rd</sup>, 2012

**Filtered, bottled by gravity**

### 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.

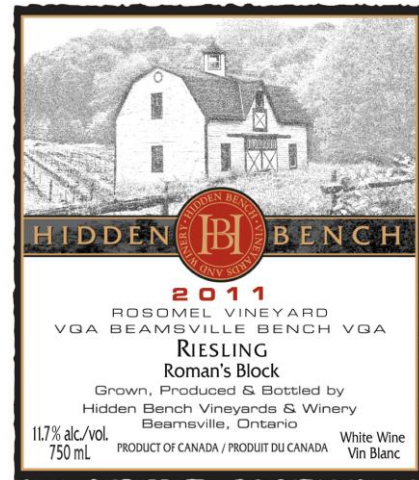
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines (34 years) we harvested only 2kg per bearing vine on average or 21.5hL/Ha. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 5 days. It was then racked off its lees (the heavy sediment) and warmed before the indigenous fermentation started. The cool fermentation lasted over 3 months which gives the wine its wonderful complexity.

### TASTING

The 2011 vintage of Roman's Block is expressive with lush tropical fruit aromas and ripe red apple, coupled with the smoky, flinty minerality that comes from 34 year old vines. Fresh acidity contributes to a linear and focused cool climate Riesling.

### THE GROWING SEASON

2011 could be characterized as a year of contrasts! The start to the growing season was slow with cool and wet conditions (75mm above average rainfall in April and May) experienced in early Spring until mid June.



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**\$32.00**

This was followed by an extended period of with above average temperatures and below average precipitation. The harvest period was challenging as a number of unpredictable weather systems gave us significant above average precipitation from September 26<sup>th</sup> through October 5<sup>th</sup>. Fortunately we had already picked a significant portion of our younger vines and were able to let the older vine fruit hang until after this rainy period due to the lack of breakdown.

Overall the growing season ended up being fairly normal for our cool-climate viticulture area with 1557 Degree days, a harvest period that ran from September 19<sup>th</sup> to November 7<sup>th</sup>, and a lower than forecast yield averaging under 2 tonnes /acre or approximately 30 Hl /hectare of physiological and sugar ripe fruit.

The saving grace of the vintage for Hidden Bench was the meticulous vineyard, canopy and yield management of our vineyard team coupled with timely (read lucky!!!) picking decisions. Every decision was thoroughly debated and considered by the Hidden Bench vineyard and winemaking team. Despite numerous challenges, we were able to bring in our handpicked fruit at optimum ripeness and our extensive "triage" or sorting of the harvested fruit has yielded some excellent wines.

The 2011 wines show wonderful potential and should be viewed as typical examples of *terroir* driven, cool climate wines with elegance, higher acids and lower alcohols, in other words, age-worthy, balanced and easy to pair with your favourite food.