



2016 FELSECK VINEYARD RIESLING

WINEMAKING DATA

Harvest Dates: 27th of September – 3rd of October, 2016

Brix at Harvest: 19.0-21.2

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

Alcohol: 11.5% **pH:** 2.86

Residual Sugar: 11.51g/L **T.A.** 8.46 g/L

Bottling Date: March 20th, 2017

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

The vines in this single vineyard wine were meticulously maintained to capture their varietal Riesling character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only evenly spaced bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

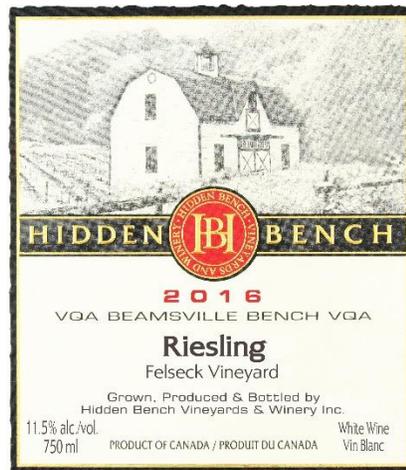
The grapes were handpicked, handsorted and gently whole bunch pressed. Only premium quality juice was kept from the press, the equivalent of 39.8hL per hectare (2.53 tons/acre). The juice was cold settled for 24 hours, then racked off its lees (the heavy sediment), and warmed to 16 degrees Celsius to begin fermentation. The cool, slow natural fermentation lasted 3 months, giving the wine wonderful complexity.

TASTING

Brilliant pale yellow in colour, the floral nose is showing very expressive notes of tropical fruit, honeysuckle and pineapple. The palate is concentrated and layered with orange rind, quince and honey. The long and mineral finish truly expresses the Felseck Vineyard *terroir*, a cool climate Riesling with a true sense of place.

THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring with bud break starting around May 1st. By the end of May, conditions were much warmer and drier than normal and persisted well into the summer.



ESTATE SERIES

Soil moisture levels were much lower than the norm with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and to hand irrigate these vines to give the vines a chance to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after the mid-August rains.

Harvest at Hidden Bench started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir around the middle to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to the dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varieties grown.

The exceptional weather of the 2016 vintage, permitted all wine varieties to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.