



2014 FERGIE JENKINS LIMITED EDITION RIESLING

"With every vintage, Riesling continues to excite and surprise us with wines of depth and character. This wine is a fine example, showing bright acidity, layers of flavour and a balanced mouthfeel." *D Stavink* - Winemaker

2014 VINTAGE NOTES

After a winter that seemed to never end, spring carried on the cool temperatures right through until may, giving bud-break a later start than normal. Cooler temperatures and above average precipitation persisted through the early summer months delaying fruit maturity by several weeks. August brought warmer seasonal temperatures that held right into October. Although faced with a reduced crop from the harsh winter and a challenging growing season, as always, the vines found their balance and grape maturity commenced with the first harvest here on October 9th. The whites are showing concentrated flavours with bright tangy acids. The reds show classic cool climate character with soft plush tannins and a balance of berry fruit and savoury spice.

TASTING NOTES

Upfront aromas of tangerine peach, lemon and green apple. Soft round mouthfeel, off-dry but balanced well by its crisp acidity. Green apple and citrus fruits persist on the palate with hints of wet stone and floral undertones. Medium+ finish. **Tasted February 2016.**

WINEMAKING NOTES

The fruit was harvested and pressed of its skins immediately. Juice was cold settled and racked off of solids for fermentation. The juice was fermented in smaller batches, using different yeasts to promote complexity of flavours when blending. The fermentations were stopped when the desired balance of acid and residual sugar was observed.

FOOD PAIRING

Try with spicy curries, poached pear salad or sharp cheeses.

TECHNICAL NOTES

Brix at harvest: 18.6
pH: 2.83
Total Acidity: 8.1 g/L
Alcohol: 10 %
Sugar rating: Off dry
Cellaring: 2-5+ years

