



2018 Platinum Block 3 Riesling

Block 3 is one of our favourite blocks because of its age (planted in 1991) and the interesting flavour profiles it can display. The block was harvested using a “three pick” approach, and the second and third picks were reserved for this Platinum wine. The extended hang time allowed the grapes more time to develop sugars, flavour profile, and acidity, while the cool growing season helped retain that vibrant acidity. Half of this wine was wild fermented, and the other half was fermented with organic yeast. The six months on lees in tank bolstered its complexity.

THE VINTAGE

Above average growing degree days in the spring contributed to an early budbreak. Cooler days and evenings arrived in August, which slowed down the ripening of the grapes and allowed for greater flavour development while retaining freshness and acidity.

TASTING NOTES

Vibrant acidity and intense flavours from the cool growing season. A small botrytis contribution lends a rich, earthy tone to the wine. Clean and bright on the palette, intensely perfumed with lemon lime, apple, peach, and mandarin notes. The bright acidity is balanced out by 13.7g of RS.

WHAT WE'D PAIR IT WITH

Seafood, spicy foods (residual sugar can balance the heat), burrata, raclette.

TECHNICAL INFORMATION

HARVEST DATE	October 12, 2018
BLEND	100% Riesling
FERMENTATION	90% Stainless Steel, 10% Barrel
AGING	6 months on Lees
BOTTLING DATE	May 24, 2019
CASES PRODUCED	863
ALCOHOL	12.0%
TOTAL ACID	10.0 g/l
RESIDUAL SUGAR	13.7 g/l
PH	2.95
CELLARING	Enjoy now or cellar until 2028

