



Spinyback 2007 Riesling

Harvest

This season started off with a cold Spring with low levels of fruit set and Summer was a late starter with cool windy weather around Christmas and New Year. By February we were in Summer proper with lots of hot and sunny days, and almost no rain leading to very dry conditions in the vineyards. Autumn continued very much in this vein with a glorious Indian Summer and our first fruit was harvested in late March. Due to lower crop levels and a late but warm season, this year's fruit has excellent concentration and flavours.

The grapes for this Riesling were all grown on our Annabrook Vineyard, which has free-draining alluvial soils. They were harvested in late April with a sugar level of 20.5° Brix.

Winemaking

Once at the winery the Riesling grapes were gently pressed without skin contact to minimise phenolic pickup. By incorporating both free-run juice and light pressings into this blend, the resulting wine has both elegant aromatics and a fuller palate. The pressings impart more structure and body to the wine, while the free-run adds the quintessential Riesling aromatics.

The juice was treated reductively whenever possible to preserve both aromatics and fruit character. After cold settling the clean (low grape solids) juice was inoculated with a yeast chosen for its terpene liberating action, to bolster the typical Riesling characters. The ferment was long and cool, again to maintain the integrity of the variety.

After ferment, the wine was racked off its gross lees, carefully fined for stability and minor palate adjustments and then filtered prior to bottling.

Technical Data

Brix at harvest:	20.5 °Brix
Alcohol:	11.68%
Residual Sugar:	15.1 g/L
pH:	3.22
Titrateable acidity:	7.5 g/L

Tasting Notes

Concentrated tropical aromas of jasmine, mandarin and candied apple mingle with grapefruit and honey flavours. The palate delivers a beautifully balanced combination of bright acidity with some residual sweetness, giving the wine an intensity and length that is both mouth filling and refreshing.