

Ten Minutes by Tractor



## 2024 Estate Riesling

### Our Thoughts

A vibrant nose of musk, iris and elderflower lingers and pairs fittingly with the mineral and chalky palate, driven by a bright alluring acidity.

### Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

### Harvest Date :: Yield

Hand picked 13<sup>th</sup> March 2024 :: 3.7t/ha

### Vineyards :: Clones

Mihaly Vineyard :: I10D14

### Brix :: pH :: TA

23.22 :: 3.01 :: 8.5 g/L

### Winemaking

Handpicked fruit was chilled overnight before a gentle whole bunch press to stainless steel to settle for 48 hours

The juice was then racked to concrete, taking light fluffy lees to undergo wild fermentation at ambient temperature. This wine was kept with natural malic levels before bottling unfinned and filtered.

### Aging :: Tank

2 months :: stainless steel

### Finished residual sugar :: pH :: TA

2.3g/L :: 3.00 :: 8.2g/L

### Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

### Production

27<sup>th</sup> June 2024 :: screwcap

### Food Pairing :: Serving Temperature

Duck curry with lychee and fresh tarragon :: serve at 10 – 13°C

### Best Drinking

2024 – 2034

