

## June's Vineyard Riesling 2018

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% June's Vineyard
Varietal(s)	100% Riesling
Brix at Harvest	19.3°
Alcohol Content	11%
Residual Sugar	10.8 grams/Litre
Total Production	537 cases of 12



### TASTING NOTES

2018 June's Riesling has mouth-watering acidity with an elegant backdrop of sweetness. Fresh and lively with bright stone fruit. Aromas of green tea, lemongrass and pear. Complex minerality with honey crisp apple, apricot, and creamed honey on the finish. Fantastic on its own and versatile with a range of dishes such as spicy curries, fresh fish and roasted pork.

### WINEMAKING NOTES

June's Vineyard is a unique site with significant quantities of decomposed yellow limestone amongst the clay loam soils giving the wines an extra dimension of stony minerality on top of the ripe fruit and flowery aromas. Named after one of the owners of the winery, this site which was planted in 1999, continues to deliver exceptional Riesling and Chardonnay making two of the most distinctive wines in our portfolio. Clone 49 Riesling is an old clone which was popular in Alsace, France for many years. Its trademarks are exceptional fruit and floral character. We continue to work very hard to capture the very best expression of this site vintage after vintage.

### VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.