

## Essence Riesling 2018

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% 13 <sup>th</sup> Street Vineyard
Varietal(s)	100% Riesling
Brix at Harvest	18.3°
Alcohol Content	11.5%
Residual Sugar	9 grams/Litre
Total Production	202 cases of 12



### TASTING NOTES

Our 2018 Essence Riesling is intensely aromatic with complex notes of freshly zested lime, baked green pear, candied cinnamon and vanilla bean. On the palate it has flavours of crab apples, lime curd and lemon zest with bracing acidity and a mineral-tinged long finish.

Enjoy with oysters, white-fleshed lake fish, bloomy rind cheese or anything deep-fried. Although drinking well on release, will certainly reward medium-to-long term aging.

### WINEMAKING NOTES

Our Essence line of wines are winemaker JP Colas' expression of vineyard and vintage and for his second Essence Riesling he again selected fruit from our very oldest Riesling vines at the 13<sup>th</sup> Street Vineyard. The fruit was harvest by hand in late October and was then whole cluster pressed into four seasoned 500L French oak casks for fermentation and aging. JP's objective was to add both structure and texture to the delicate Riesling without overwhelming with oak aromas and flavours. The wine was fermented almost totally dry but the tannins from the oak give a full impression on the palate. Following one year in the oak casks, the wine was transferred to a 1000L stainless steel tank for resting until the wine was bottled in March 2020 following light fining and filtration.

### 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.