

Maximum Intervention Riesling Orange Wine

2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% Whitty Vineyard Corner Block
Varietal(s)	100% Riesling
Brix at Harvest	20.0°
Alcohol Content	11.5%
Residual Sugar	3 grams/Litre
Total Production	196 cases of 12
Other Notes	Vegan-Friendly



TASTING NOTES

Unfiltered with a slightly hazy appearance of straw-yellow. The nose is amazingly complex with aromas of orange peel, coriander seed and wildflowers. On the palate it is dry with bright acidity and flavours of fennel, confit orange peel, and fresh tangerines with a small amount of tannin from the skin contact. This wine will pair beautifully with an abundance of dishes from c eviches to orange and fennel salad with prosciutto. Serve chilled but allow to warm slightly in the glass to bring out more complexities. Drinking well on release but can age for the short to medium term.

WINEMAKING NOTES

Our second skin fermented white wine, we wanted to celebrate the work that went into creating this natural "Orange" Riesling, hence Maximum Intervention continues! The grapes were hand harvested from the Whitty Vineyard Corner block and transferred to a stainless steel fermenter, 1/2 being whole cluster with the other 1/2 destemmed to provide just enough juice to start fermentation. Pushdowns and pumpovers were done without aeration to prevent oxidation. The wine was kept in contact with the skins for four weeks before pressing. After another 6 months in stainless steel the wine was bottled with lees with only a small amount of SO₂ added at bottling.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.