



## Koerner 2019 Watervale Riesling

*Riesling but not as you know it - aromatic with texture and spice*

**Vineyard:** Gullyview Vineyard, Watervale

**Blocks:** 60% Grace (G1), 40% Gullyview (GV1)

**Planted:** 1974

**Soil type:** Terra Rossa, red clay on limestone

**Picking date:** February 21, 23 and 25, 2019 **Picking method:** Hand harvested and sorted in vineyard

**Processing:** Crush and destem

**Time on skins:** 18 hours in press

**Pressing:** Free run only, minimal press rotations

**Cooling / settling:** Cold settled off dirt and heavy solids for 3 days

**Fermentation:** Natural ferment in 40% ceramic amphora, 40% steel & 20% Slavonian oak Demi-Muid for 2 months

**Aging vessel:** Stainless steel on fine lees for 5 months

**Filtration:** No **Fining:** No

**Alc:** 11.6% **pH:** 2.94 **TA:** 7.0 **SO<sub>2</sub>:** 28F, 60T **Production:** 660 dozen