



STREET
WINERY

13th Street Vineyard Riesling 2014

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	13 th Street Vineyard
Grape Variety(ies)	100% Riesling
Brix at Harvest	19.5
Alcohol Content	12%
Residual Sugar	6 grams – Dry
Total Production	223 cases



TASTING NOTES

We rarely insist that you allow our wines to age, but this one might be an exception. Cellaring for 12 to 18 months will allow the acid to melt away a little and the full array of aromas and flavours to be released from the glass. If opening immediately, serve lightly chilled and allow the wine to breathe in your glass. This naturally dry Riesling has a lightly creamy aroma with pear, peach and floral notes plus hints of mineral and subtle spice. Dry with medium plus acid and lovely green freshness, it is quite light but offers great length even at this young age. With food, take advantage of the vibrant acidity and serve it alongside dishes with acidity or whose fat or cream will benefit from the wine's acid 'cut'. Salads, fish, shellfish, fatty pork, smoked foods or fresh tangy cheeses will all fare well here.

WINEMAKING NOTES

This Riesling was hand-picked in the cool, early morning of November 5th entirely from the old vines at the 13th Street Vineyard. After manual sorting to select only exceptionally sound and ripe fruit, whole bunches were pressed slowly after some skin contact in the press. The juice was moved to stainless steel tanks where fermentation took place. Once fermentation was complete, the wines were moved to temperature controlled steel tanks where they remained on the fine lees in order to develop additional weight and richness. They were kept at cool temperatures, in order to prevent malolactic fermentation, for several months during which time they were raked periodically. The wine was bottled in May 2015.

VINTAGE NOTES

After a difficult winter with lower than average temperatures, we were happy to see the sun arrive in May, even if a little later than normal. Higher than average rain in June and July forced us to ensure lower than normal yields and very careful canopy management to speed up ripening and ensure healthy fruit. August was warm and sunny and the good weather continued into September and October which ultimately meant high quality, elegant wines from all our main varieties. All harvesting decisions were made based on disease pressure block by block and overall phenolic, flavour and sugar ripeness. In classic Jean Pierre Colas style, harvest dates were pushed as late as possible to ensure maximum quality and complexity ensued.

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