



ROSEWOOD
ORIGIN
S E R I E S

2014

Mima's Block Riesling

VQA • TWENTY MILE BENCH • VQA

2014 Origin Riesling - Mima's Block

Appellation:	VQA Twenty Mile Bench
Vineyards:	21st Street Vineyard
Composition:	Riesling (100%)
Type:	dry white wine
Alcohol:	10.8%
Residual Sugar:	3.01 g/L
Bottling Acidity:	9.86 g/L
Bottling pH:	3.01
Ageability:	5 to 7 years from harvest (2019 to 2021)
Production:	302 cases (750ml x12)
Price:	\$21.95

Winemaking Notes

The grapes for our Origin Riesling come exclusively from the upper shelf of our Twenty Mile Bench vineyard near Jordan. The grapes were hand harvested and gently whole bunch pressed. The juice was then cold settled for 48 hours before being racked off its sediment. Cool fermentation took place in two separate portions with two different cultured yeasts. Fermentation lasted for two months, following which the two portions were blended. The wine was left undisturbed on lees for three further months prior to filtering and bottling in April of 2015.

Tasting Notes

The 2014 Origin Riesling was grown in shallow clay soils on top of a bed of cracked limestone. The vine roots draw minerals and moisture from this limestone, and it is a large factor in shaping the wine. It shows a stony minerality, as well as typical Riesling characters such as lime, lemon blossom and green apple. Ripe pear and nectarine flavours add another dimension to the palate. The crisp and cleansing acidity creates a steely texture, and leads to a dry long finish.