

HIDDEN BENCH



## 2021 ESTATE RIESLING

### WINEMAKING DATA

**Harvest Dates:** October 14th to 24th, 2021

**Brix at harvest:** 18.4 weighted average.

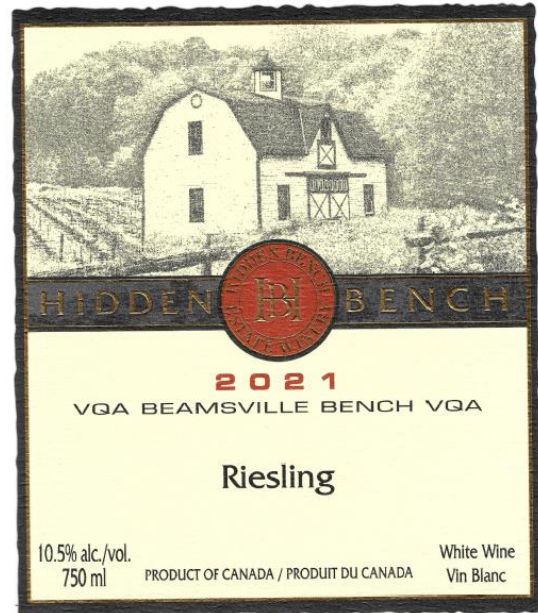
**Blend and grape source:** 100% organically certified and estate grown Riesling from the Locust Lane, Felseck and Rosomel vineyards

**Alcohol:** 10.3%      **pH:** 2.96

**Residual Sugar:** 13.59 g/L      **T.A** 8.63g/L

**Bottling Date:** April 6th, 2022

**Certified Organic by Pro-Cert.**



### WINEMAKER'S NOTES

This Estate Riesling showcases our unique Beamsville Bench terroir. With plantings across all estate vineyards ranging from late 1970 plantings through to 2016, we have access to a full range of wonderful fruit that helps us create a very complex wine. The yields are kept in check in each of the vineyard blocks to help increase the concentration while still delivering a wine that exhibits zest through a refined acid backbone.

The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept then cold settled for 48-72 hours before being racked off its lees (heavy sediment). The juice is then warmed to 16 degrees Celsius to begin fermentation. A long fermentation at cool temperatures (12-14c) allow us to capture the varietal aromas and the pure expression of the Beamsville Bench terroir.

### TASTING

The wine pours a pale linen colour and shows an aromatic nose of honeysuckle, lime zest, apricot, and flint. The bright and clean palate is filled with flavours of candied lemon, steely minerality white blossom, supported by refreshing acidity and a balanced hint of sweetness. This wine will continue to evolve in bottle over the coming 10 years. Paid with crab sushi rolls or fried coconut shrimp.

### THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August. Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression Sept/October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our organic, hand harvested and sorted fruit and was able to deliver. 2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.