



TAMAR RIDGE KAYENA VINEYARD RIESLING 2006 & BOTRYTIS RIESLING 2006

Riesling Overview

Riesling has always formed an important part of our Kayena vineyard mix representing 18.6 hectares of a total area of 135 hectares. There are 16 separate blocks of riesling ranging in age from 24 years old to 3 years old. Each block is designated to either the Devil's Corner, Kayena Vineyard or Reserve labels. A couple of blocks, closer to the river and somewhat isolated from the rest of the vineyard, have proved conducive to the natural development of botrytis and are now set aside for this purpose.

Our objective is to make delicate, limey/citrus flavoured dry whites that reflect their terroir. Our advantage in Tasmania is that we have a climate where autumn is warm enough to break down the searing acidity of the ripening riesling grapes but not so warm that it destroys the delicate riesling aromas and flavours. For the dry styles we aim to pick at about 12° Baume and this is normally attained in the first 2 weeks of April. Typically the wines will have 3 – 4 g/l of residual sugar, just enough to soften the palate making them ideal to enjoy both before and during a meal.

2006 Vintage Details

A good lead up to the season which resulted in good fruit set and crop levels. The summer was dry and sunny but not particularly warm. Fruit ripened quicker than normal with fruit for table wines ready for harvest by mid-March (as opposed to a norm of early April). By Easter (April 14) picking was virtually over. Fruit was picked in very good condition with sound varietal flavours. The one exception to this express vintage scenario was the riesling for our botrytis styles. Autumn stayed mild and dry so we just left the fruit out there - and it kept getting riper while staying in sound condition. Most of this fruit was picked during the last 2 weeks of May with the very last block harvested on 19th June. It was certainly an exceptional vintage for botrytis styles.



Vineyard Notes

Fruit Source - The Kayena Vineyard on the West Tamar
Trellising System - Scott Henry
Harvest Dates - 2006 Riesling - 3rd April to 8th April
2006 Botrytis - 15th May to 31st May
Harvest Method 2006 Riesling - Hand and Machine
2006 Botrytis - Hand
Yields - 2006 Riesling - 10 tonnes per hectare
2006 Botrytis - 2.2 tonnes per hectare
Fruit Composition - 2006 Riesling From 12.2° to 12.4° Bé
2006 Botrytis From 26.8° to 32° Bé
pH - 2006 Riesling 3.06 (average)
2006 Botrytis 3.68 (average)
TA - 2006 Riesling 8.9 g/l (average)
2006 Botrytis 6.8 g/l (average)
Clonal Mix - predominantly GM 198 and GM239 plus F8V13

Winemaking

After crushing the grapes are must chilled, spend a short time on skins in the press, and are then pressed out very gently. The clear juice is then fermented under strict temperature control to maximise retention of fruit flavours. Our normal objective is to have the wine prepared for bottling late in the year of harvest. The botrytis infected fruit had a significant percentage of shrivelled berries making pressing difficult and limiting juice yield. Other than this we followed our normal procedures for aromatic whites with slow fermentation (approx. 6 weeks at 10° C.) in tank to maximise retention of fruit flavour.

