



FOREST HILL
VINEYARD

2021 Forest Hill Vineyard Block 1 Riesling

VINEYARD

Block 1 Riesling; Planted 1965.

GROWING AREA & SOILS

Forest Hill, Mount Barker in the Great Southern.
Gravel, loams over clay.

FARMING

Dry Grown, Row orientation is North-South.

HARVEST

10th March 2021

TECHNICAL

pH: 2.91, TA: 8.87/L, Alcohol: 12.7%, RS: 1.4 g/L

WINEMAKING

The low yielding, 1 hectare Block 1 site was hand harvested in the cool hours of the morning. The fruit was chilled further overnight and then hand sorted before whole-bunch pressed. The best fraction of the free-run juice was then transferred to a small stainless steel vessel where it was settled and racked taking some solids for fermentation. Long fermentation at cool temperatures, followed by extended lees contact and bottled in October.

AWARD

96 Points – Erin Larkin



VINTAGE NOTES

The 2021 growing season began with another dry start to winter followed by a welcome wet spring which set the vines well for summer. Some minor frost in early budburst varieties but generally a favorable spring with good fruit set. The La Nina weather pattern led to some significant rainfall including in early February, refreshing the canopies and luckily early enough not to create disease or bunch damage. Slow and relatively mild start to the season, with rainfall in March and early April. Warm March weather with cool nights was perfectly timed for our red varieties. A year with improved yields, elegant, less phenolic whites and varietal, fruit concentrated reds.

TASTING NOTES

Bright citrus and crushed stone aromas, along with sea spray and subtle jasmine tea. An intense palate with fresh citrus and herbs. Tightly wound with power and length.