



Skinny Love

RIESLING 2019

VINEYARD

Riesling from the vineyard of Klostergarten in Niederkirchen, Pfalz. The vineyard is managed biodynamically (will be certified in 2020) by the Fusser brothers Martin & Georg and was planted by their father in 2003. 2019 started with a cold winter and spring continued rather cold but no frost at bud-break. Around 250mm of rain until June when the temperature started to increase a lot and we saw the warmest June since 1947. Flowering was over 26/6 for Riesling; roughly 10 days later than the incredible early 2018. Less grapes than 2018 and some rain on the 7th of September gave a bit of botrytis in the Riesling. Harvest for the first load of Riesling on the 18th of September. Due to some rain and a bit of uneven ripeness the rest of the Riesling was picked on the 24th of September.

WINEMAKING

The grapes for used for Skinny Love were the ones harvested on the 18th and arrived at Wine Mechanics on the morning of the 20th. 2 800 kg of Riesling were destemmed straight into three open tanks and after a day yeast and yeast nutrients were added to start the fermentation. Twice a day punch down was done on the grapes and from time to time they were tread by feet. After 9 days on the skin the fermentation finished and the grapes were pressed. After another five days the press wine and the free run wine were blended into tank where it spent 10 months before bottling. 2 700 bottles made.

DATA

VARIETY RIESLING
CLONES 64-183GM, 110-11GM, 356GM & 239-17GM
GROWER MARTIN & GEORG FUSSER
CULTIVATION ORGANIC & BIODYNAMIC
VINEYARD NIEDERKIRCHEN KLOSTERGARTEN
SOIL LOESS
HARVEST DATE 18/09-2018
HARVEST BY HAND
AGE OF VINES 15 Y
YIELD 45 hl/ha
YEAST SIHAFERM ELEMENT
UPPBRINGING STAINLESS STEEL
SUGAR DRY
ACIDITY 9.5 g/l
pH 3.05
ALCOHOL 11.5%
ADDED SO₂ 48 mg/l
TOTAL PRODUCTION 2 700 BOTTLES
BOTTLE DATE AUGUST 2020
FILTRATION 2 µm SHEET FILTER
ADDITIONS SULPHUR, YEAST & YEAST NUTRIENTS