

RIESLING 2018

Narrative wines tell the story of the Okanagan and its rare climate; one that is home to both an arid desert landscape and cold snowy winters, with an intense, short growing season. From this place come wines with naturally, fresh acidity and integrated fruit forwardness. www.okanagancrushpad.com

WINE NOTES

This wine is a showpiece of what the Okanagan can do with Riesling. Powerful, intensity is off the charts while balance is impeccable and ageability is decades. Whole bunch pressed with a combination of fermentation in both stainless steel and concrete. This wine endured a long slow fermentation for retention of fresh and zesty aromatics. Powerful, intensity, textured, racy acidity, with a kiss of natural residual sugar left over naturally from fermentation.

Brix 18.0 | pH 2.6 | TA 11.8 | RS 9.7 | Alc 10.5%



Matt Dumayne was born and raised in Auckland, New Zealand. After completing his education, he launched his winemaking career in 1998; first as a cellar hand, then as assistant winemaker at Central Otago winery Gibbston Valley Wines where he worked with Grant Taylor, one of the world's most awarded Pinot Noir winemakers. Vintages in Central Otago, California, Australia, Oregon and the Okanagan rounded out his experience. Now at Okanagan Crush Pad since 2013, Matt brings unparalleled insight and passion to the art of low intervention winemaking. Working with a team of acclaimed international consultants, traveling, tasting and continually pushing to elevate his game and our wines, each vintage offers a canvas to create hallmark Okanagan wines that push quality to new levels.

