



FOREST HILL  
VINEYARD

## TASTING NOTES

### 2023 Block 1 Riesling

#### VINEYARD & WINEMAKING

A single site wine from Block 1 planted in 1965. The first planted in the South West of Western Australia. Gravel and loam over clay, with some variability across the site of both clay type and gravel concentration. Organic farming.

A late start, with budburst across the region delayed with cool and wet conditions continuing until late November. Flowering was impacted by this pattern and resulted in poor fruit set. However, the benefit was great concentration, loose bunch structure and improved berry size leading to finer phenolics. A welcome mild and dry summer saw little rain until March, with a delayed start to harvest by 2 - 3 weeks. Rain events throughout the season created challenges however the low crop levels and work in maintaining open canopies saw the vineyard handle the pressure and result in very strong wines.

Hand-picked on the 23<sup>rd</sup> March, chilled overnight and hand-sorted before pressing. The juice is pressed and racked, retaining some solids for fermentation in stainless steel. Post ferment, the wine is raised on lees in full tanks until October.

#### THE WINE

A special wine for Forest Hill Vineyard being the first planting but also a wine consistently ranked in the best Rieslings of Australia. A powerful wine which can be cellared for an extended time, 10 years and perhaps much longer. 82 dozen produced.

The 2023 wine is very complex with lots of powerful fruit aromatics of lime juice and yellow fruit. There is classic green tea, stony, sea spray aromas which carry through to the palate. The wine has beautiful texture with power and line, with a salivating and tonic like finish.

96 Points – Mike Bennie

#### TECHNICAL SPECIFICATIONS

Alc. 12.5%    pH: 2.98    TA: 8.62 g/L    RS: <1.0 g/L