



# Casas del Bosque Late Harvest Riesling 2014

**Winemaker:** Grant Phelps  
**Appellation:** Casablanca Valley  
**Varietal:** Riesling  
**Yields per Acre:** 2 tons/acre  
**Wood treatment:** 100% French Oak.  
**Length of barrel maturation:** 12 Months

---

**Alcohol:** 10%  
**pH:** 3.49  
**Total Acidity:** 6.5 g/L  
**Residual Sugar:** 225 g/L  
**Volatile Acidity:** 1.43 g/L

---

**Viticultural Practices:** All fruit was sourced from our own vineyard - located within the most fog affected, westernmost reaches of the Casablanca Valley. Sourced from a 5 year old block of Riesling planted on a sandy loam soil this wine is made from 100% Botrytis (or noble rot) affected grapes which were picked with a natural sugar level of 43.9°Brix. The vines used to make this wine were cropped at an average of 2.9 tonnes per hectare (1.2 tons per acre).

On arrival at the winery all grapes were first subjected to a whole bunch followed by an individual berry selection. The grapes were then loaded by hand into a vertical basket press where they were gently squeezed to a maximum pressure of 6 bar. The resulting juice was fed by gravity to fifth use French oak barrels where it was slowly fermented for 5 weeks with selected yeasts. Following fermentation the wine was racked and returned to second use French barrels where it was aged for a further eight months. After a total of 12 months in barrel the wine was racked to tank, filtered and bottled. This is a very limited edition wine with a total production of only 600 cases (7,200 bottles).

---

**Winemakers Notes:** Light golden in colour this complex wine reveals a seductive nose of mandarin rind, crème brulee and apricot. In the mouth lush notes of walnut, toasted almond and honey combine effortlessly with a bright, zesty acidity to give excellent structure and length.

---

