

MARTIN'S LANE

WINERY

RAW. RUGGED. RADICAL. THIS IS WINEMAKING ON THE EDGE.

FRITZI'S VINEYARD 2025 RIESLING

Premier fruit selections reveal a wine of substance and character.

Fine, harmonious and seductive with genuine structure.

APPELLATION

WEST KELOWNA | LAT 49.838° LONG -119.58°

HARVEST DATE

18 - 24 September, 2025

CLONE

21B, planted 1997

FERMENTATION

Spontaneous fermentation.
German oak casks.

AGING

24 hours skin contact
(stems included)

BOTTLING DATE

18 March, 2026

WINE ALCOHOL

13.5% v/v

ACIDITY

6.6 g/L | pH 3.11

RESIDUAL SUGAR

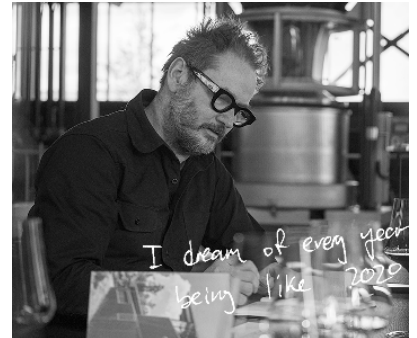
4.0 g/L

2024 VINTAGE OVERVIEW: The story of 2025 was one of resilience and rejuvenation. After a few challenging seasons, we were rewarded with supreme quality from each of our vineyards. Our 2025 Rieslings are loaded with punchy flavours and vibrant acidity – all from our earliest Riesling harvest ever.

TASTING NOTES:

AROMAS: Elegant. Seductive. Classic.

PALATE: Complex. Mineral. Intense.



SHANE MUNN, WINEMAKER

Intuitive & detail-obsessed, Shane Munn's winemaking experience from his native New Zealand to North America and Barolo, offers both breadth and depth to his thinking. Elements of tradition & innovation, art and authenticity drive his winemaking ideology.



James Suckling 95 Points

A lovely dry riesling with aromas of flint, minerals, stones, lemons and melon.

Medium-bodied with a creamy texture and a bright and vivid finish.

Solid and firm at the end, yet transparent. Drink now or hold. Screw cap.

Anthony Gismondi 92 Points

Fritzi's Vineyard is a small property at 49.838°N, just below Mission Hill Family Estate at the base of Mt. Boucherie, a long-dormant volcano in West Kelowna. The parcel faces southeast and is named after owner Anthony von Mandl's mother. It has been a reliable producer year in and year out, and in 2025 winemaker Shane Munn believes it is among the best. The clone 21B vines are now over a quarter century old and typically give this dry wine a restrained mineral base, with dry tangerine and lime, with harmonious streaks of pear, and bright acidity. Surely one of the best rieslings in North America. The fermentation is spontaneous in German oak casks and includes minimal six hour skin contact.