



2002 Riesling 'Dry'

Tasting Notes

The wine displays floral and lime aromas on the nose. Now fully mature the palate is full and rounded with a rich oily texture and still has a persistent dry finish. Expect some bottle variation due to the age of the wine.

Wine Analysis: Alcohol 12.5 % Total acid 7.3 g/L pH 3.10 Residual sugar 4.0 g/L Total dry extract: 23 g/L

Vineyard & Winemaking

The Riesling, grown on the lower and upper terraces, was hand harvested on 27 April 2002. Once harvested the fruit was collected in wooden bins for transport to the winery. The condition of the fruit was excellent with no sign of physical damage or disease.

The fruit was de-stemmed and crushed en route to the press. After a gentle pressing the juice was settled and racked to fermentation. The fermentation was initiated by the addition of yeast and lasted 16 days under temperature-controlled conditions. Following a month on yeast lees the wine was racked, lightly fined, cold stabilized and filtered prior to bottling.

Harvest date: 27 April 2002 Brix 21.4 Total acid 7.9 g/L pH 3.27 pH Yield 2.8 tonnes per acre

Awards

International Wine & Spirit Competition 2005 - **Bronze Medal**
International Wine Challenge 2003 - **Silver Medal**