



2018 Riesling

Tasting Notes

Pale straw in colour with bright yellow, silver and green hues. The nose shows ripe fruit, rose water, sherbet and spice with lemon and tropical fruits. The wine is rich and full-bodied in the mouth. Ripe nectarine sweetness, refreshing salinity, driven acidity and green apple skin all combine harmoniously.

Wine Analysis: Alcohol 14% Residual Sugar 5.0 g/L pH 3.19 Acidity 6.08 g/L

Vineyard & Winemaking

Through the growing season, with our dry Riesling, we aim to encourage fruit which has purity and clarity of flavour and balance between dry fruit sweetness with pithy sourness and salinity. Accordingly, the core of the wine is similar in each vintage, allowing for seasonal influences to provide interesting variation. This season gave lush green canopies, so the crop was thinned early in the season to avoid botrytis and fungi growth. Like many of the picking decisions in 2018, the acid level in the fruit was the major consideration in determining perfect maturity.

The fruit was picked all in one day in early April. Whole bunch pressed; the free-run juice was fermented bright with a neutral wine yeast while the pressings were fermented hot in barrique with natural yeast. The wines spent winter and early spring on their yeast lees before considered fining, blending and bottling occurred in quick succession in the new year.

Harvest dates: 6 April Brix 23.6 pH 3.08 Acidity 9.82