



2019 Dry Riesling

Tasting Notes

Pale barley straw in colour with vibrant yellow, silver and green hues.

This wine gives off sense of tension and youth. Aromas of lime leaf, blossom and fruit are so pure and inviting. As it evolves in the glass it reveals subtleties like dusty dry herbs, juniper and gravel.

The taste is reminiscent of a perfect Mandarin, so bursting with sweet flavour the acid provides direction and pithy phenolics provide a lingering dry mouthfeel.

Wine Analysis: Alcohol 12% Residual Sugar 6.8 g/L pH 3.10 Acidity 7.27 g/L

Vineyard & Winemaking

For our Dry Riesling all the decisions made during the season are influenced above all else by two clear mandates 'retain purity and clarity of flavour' and 'achieve engaging balance between dry fruit sweetness, pithy sourness and salinity'.

The poor flowering conditions of the previous spring actually worked in our favour with Riesling. The typical heavy crop thinning required to ensure good fruit health and concentration was naturally performed through a significant reduction in bunch and berry size.

Picking our first parcel of fruit for the season and the first component of this wine couldn't have been more effortless, bursting with flavour and immaculate in condition the bunches were whipped from their groomed environment on a late March morning. The second parcel came in two weeks later amongst a much busier pace, but the quality was just as good. 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 at the end of spring.

Harvest dates:

Parcel 1: Picked 26.3.19 Brix 21.6 pH 2.97 Acidity 9.53 g/L

Parcel 2: Picked 11.4.19 Brix 20.4 pH 3.03 Acidity 7.95 g/L