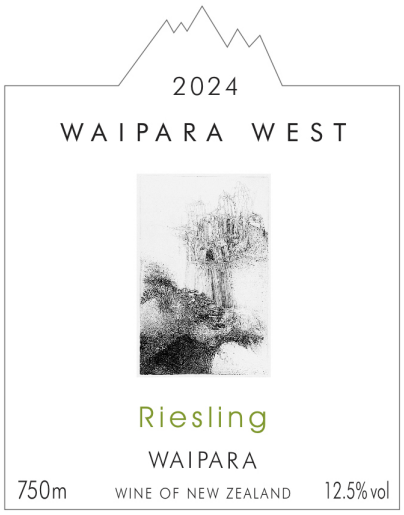

2024 Dry Riesling

Tasting Notes

Pale gold with silver-green highlights.

The nose is composed and lifted, showing notes of fresh apple, lime oil, white blossom, and a delicate herbal thread.

The palate is finely poised, led by green citrus and lime zest, with a subtle breadth derived from high-solids fermentation. A fine natural spritz brings lift and energy through the mid-palate, while a gentle phenolic grip and bright acidity provide structure and length. The finish is clean, persistent, and quietly mineral, with a lingering sense of precision.

Final Wine: Bottled: 27/02/25 Alc: 12.5%. pH: 2.86 TA: 7.7 RS: 7.4g/l

Vineyard

The 2023/24 growing season marked a gradual transition from the La Niña conditions of previous years toward a warmer, drier El Niño pattern. Spring was unsettled, with several frost events between mid-September and late October requiring careful management. Cool, wet conditions during flowering reduced yields, particularly in early-ripening varieties.

From mid-December, the season settled into a long, warm, and notably dry summer, reminiscent of 2020. A cooler, dry autumn followed, allowing for extended hang time and the development of concentrated flavours with well-resolved phenolics.

Winemaking

All fruit is estate-grown, hand-harvested, and gently whole-bunch pressed over several hours. The juice is fermented with a high level of solids, with only the heaviest lees removed at racking to retain both purity and textural detail.

The majority of the wine is fermented in stainless steel to preserve clarity and precision, with a portion of this carried out using indigenous yeasts to build complexity and better reflect site. A small component is fermented with native yeast in seasoned French oak, contributing subtle depth and structure.

Fermentation proceeds at moderate temperatures and is stopped once balance between sugar, acidity, alcohol, and phenolic structure is achieved. The wine is then held cool to retain a fine, natural spritz from primary fermentation. Following this, it is matured on fine lees for six months before gentle filtration and bottling.