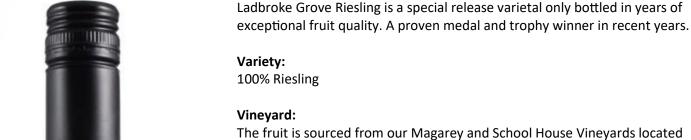


# **2010 RIESLING**



# from both blocks. Vintage Conditions:

The 2010 was an excellent vintage, characterised by a warm, dry summer and cool harvest period. This ensured that Riesling retained it's fresh, natural acidity and vibrant flavours. Ideal growing conditions coupled with above average temperatures caused accelerated ripening and an earlier start to harvest.

in northern Coonawarra. Yield was approximately 6 tonnes per hectare

#### Vinification:

Harvested early in the morning, the fruit was immediately pressed and separated into free run and pressing tanks. The juice was inoculated with several different yeasts and post-ferment was racked off lees, and a blend of several batches was made. The final blend was clarified and received a light fining before filtration and bottling.

## **Tasting Notes:**

Colour: Pale straw with golden hues.

**Aroma:** Intense lemon butter, lime and lifted floral notes. Slight toastiness with subtle hints of cinnamon, cloves and light musk.

**Palate:** Showing the unique characteristics and flavours that only age and maturity can provide, the wine shows layers of primary and secondary fruit characteristics underpinned by still fresh natural acidity and refreshing minerality.

**Peak drinking:** Excellent drinking both now and after medium term cellaring 10-12 years.

### Wine Analysis:

Alcohol 11.5% Total Acidity 7.01g/L pH 3.02 Residual Sugar 0.25g/L



