

2016 SCHOOL HOUSE BLOCK RIESLING



Ladbroke Grove School House Block Riesling is a single vineyard, special release varietal that is only bottled in years of exceptional fruit quality. A proven medal and trophy winner in recent years.

Variety:

100% Riesling

Vineyard:

The School House Block Vineyard is located on rich sandy loam at the northern end of the Coonawarra ridge. The vineyard was planted in 1998 and yield was 7 tonnes per hectare..

Vintage Conditions:

A warmer than average October advanced flowering, veraison and harvest slightly along with normal berry development and ripening periods. Average winter rains delivered adequate moisture for soil profiles, and a cooler hangtime resulted in whites with good natural acidity that show freshness and excellent varietal definition.

Vinification:

Fermented in stainless steel tanks and using a mix of Austrian and German Riesling specific yeast was used to develop complexity and amplify varietal characteristics. The fermentation took place at cool temperatures of 10-15C degrees for maximum fruit retention and aromatic potential.

Tasting Notes:

Colour: Pale straw with green hues.

Aroma: Floral and fragrant nose with zesty lime and lemon. Layers of peach and orange blossom on the nose with hints of grapefruit and white

Palate: Intense citrus flavours rounded by a slight sweetness underscored with warm honey tones which are restrained by a racy minerality trailing to a long and lingering finish.

Peak drinking: Excellent drinking both now and after medium term cellaring 7-10 years.

Wine Analysis:

Alcohol 11.2% Total Acidity 6.9g/L pH 3.05 Residual Sugar 1.58g/L

