



FIFTH GENERATION Riesling 2022

Frankland River Western Australia

COLOUR

Pale straw

NOSE

Limes abound with a fresh floral lift, citrus blossom, and a touch of bath salts

PALATE

Juicy fresh-cut limes with a touch of spice. Rich, creamy mid-palate with a long line of acidity giving the wine length and poise. Lovely texture throughout.

WINEMAKING

Harvested in the cool of the early morning, grapes were pressed immediately on arrival at the winery with the juice left to settle in the tank overnight. The wine was then fermented in stainless steel tanks at relatively low temperatures (less than 15°C) over three weeks with minimal intervention from our winemakers to obtain the purest expression of the pristine, grown fruit. The wine was allowed to mature and relax on lees for six months for increased mouthfeel.

FOOD PAIRING

Thai red kingfish curry with noodles

VINTAGE NOTES

A very profound vintage for Frankland River Riesling. A warm and very dry spring and summer after a very wet winter allowed for some exceptional vine growth with plenty of leaves and quite good yields. A judicious approach to viticulture ensuring yields were managed through fruit selection paid dividends. Riesling grapes were harvested in mid-March with optimal ripeness and exceptional fruit quality.

QUICK NOTES

VINTAGE 2022

WINEMAKERS Brian Kent

GRAPE VARIETY Riesling 100%

BOTTLED November 2022

GROWING AREA Frankland River,
Western Australia

ALC %/VOL 12.5% v/v

TITRATABLE ACIDITY 5.9g/l

PH 2.8

CELLAR POTENTIAL 10-15 years

OAK None

MATURATION 6 months on lees

