

THE LANGE FAMILY HAVE BEEN CULTIVATING AND FARMING IN RURAL WESTERN AUSTRALIA FOR FIVE GENERATIONS. THE TRADITION CONTINUES IN FRANKLAND RIVER WITH KIM AND CHELSEA AND THEIR CHILDREN.



**FIFTH GENERATION  
Riesling 2021**

Frankland River Western Australia

**COLOUR**

*Pale straw*

**NOSE**

*A heady mix of aromas - vibrant citrus, lime zest, bath salts, and green tea.*

**PALATE**

*Kaffir lime, nectarine, mandarin, and zesty acidity provide a long, driven palate.*

**WINEMAKING**

*The fruit was harvested in the cool of the morning to ensure no loss of primary fruit characters through oxidation. The fruit was pressed immediately, straight to the tank and settled. The juice was racked, incorporating some fine lees, and fermented between 12-15°C over four weeks. The wine was then racked and allowed to age on fine lees until final preparations were done for bottling.*

**FOOD PAIRING**

*Red kingfish curry*

**VINTAGE NOTES**

*The growing season commenced with a relatively dry start to winter. An increase in spring rain saw improved vigour across most sites after two very dry years. Ripening commenced with a mild to warm start to summer. The predicted pattern of La Nina had a significant impact resulting in two major rain events caused by low-pressure systems from the north. Though the timing of rain provided challenges for picking decisions the vines responded well with overall healthy canopies, increased bunch weight and yield. The resulting wines show great concentration, elegance, and balance.*

**QUICK NOTES**

VINTAGE 2021  
WINEMAKERS *Brian Kent*  
GRAPE VARIETY *Riesling*  
BOTTLED *September 2021*  
GROWING AREA *Frankland River,  
Western Australia*

ALC %/VOL *13.5% v/v*  
TITRATABLE ACIDITY *9.9 g/l*  
PH *3.04*  
CELLAR POTENTIAL *10- 15 years*  
OAK *None*  
MATURATION *6 months on fine lees*

