

FIFTH GENERATION Riesling 2021

Frankland River Western Australia

 $C\ O\ L\ O\ U\ R$

Pale straw

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

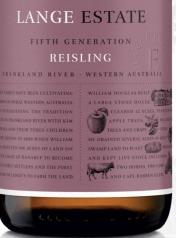
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CELLAR POTENTIAL 10- 15 years

OAK None

MATURATION 6 months on fine lees





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