



Madmen of Riesling 'Devolution' 2019

The Madmen of Riesling is picked from the Spencer Rd vineyard, crafted with minimal intervention to showcase the variety's ability to display distinct and unique vineyard characters. The Spencer Vineyard is a sandstone and granite soil type that is quite unique to the region. Slow growing and intense fruit are the hallmarks of this vineyard. The winemaking relies on very low-yielding vines which allows the minimum of winemaking intervention to take place.

WINEMAKING

Inspired by ancient winemaking methods of skin maceration and minimal intervention the winemaker has produced an intriguing 'natural' Riesling full of texture and complexity.

The Riesling grapes remain as whole bunches for ten days without intervention. The bunches were pressed off their skins and then the skins added back to gain more body and texture. The juice then underwent fermentation initiated by ambient (wild) yeasts. At partial dryness the wine was pressed off skins with a small portion going to seasoned, large format oak; then held seven months on lees prior to bottling without filtration.

TASTING NOTES

Aromas of ripe honeydew melon, white stonefruit and green pineapple with underlying autolytic nuances.

A dry, flavour intense style with fine lees texture from the solids that have been used to produce this wine. Flavours of melon and pink grapefruit with a chalky texture to promote complexity, freshness and verve. A long and persistent finish.

TECHNICAL ANALYSIS

pH – 3.15

Total Acidity – 7.4 grams per litre

Alcohol – 11.8% v/v

For further information please contact

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