



Pizzini Riesling 2019

Technical information

Varietal percentage: 100% Riesling
Picked: 22 February 2019
Area Harvested: 2.5Ha

Yield: 68HI/Ha
Average brix: 19.0

Vintage 2019

Winter was relatively dry, but lots of snow on the Alps helped to fill dams and rivers in preparation for the growing season, which was even with near perfect conditions. With the prediction of a dry summer we chose to irrigate the vineyards during October to assist and maintain vine health. We also had a storm in December which produced 100mm of rain, which was very timely and helped to keep the vineyards in good condition for the summer temperatures experience in late January. Harvest ran smoothly helped by great weather. Grapes were in perfect condition and we are really pleased with the quality of all the exciting wines produced from vintage 2019.

Vinification

The Riesling comes from one of our young hillside vineyard blocks. The grapes were machine harvested at night, then crushed, de-stemmed and pressed lightly, providing delicacy and elegance to the wine. The juice was fermented using selected yeast to enhance citrus notes and palate structure. It was then cool fermented to retain freshness and varietal character.

Maturation

Fermentation vessel: stainless steel	Type of oak: nil oak used
Fining agent: gelatine and isinglass	Filtration: Crossflow filtration

The Wine

This cool climate Riesling is pale straw in colour, fresh and excites the taste buds. Aromas of citrus blossom, hints of sherbet and honey bound out of the glass with the citrus notes continuing into the palate. Lemon, lime, and slight grapefruit characters flow all the way to the back palate. The crunchy acid and citrus peel notes we have come to love from our Rieslings complete the wine with undertones of honey. Perfect now with chilli calamari, but also has some serious aging potential.

Final Analysis

Alcohol: 11.70% Alc/Vol
Acid: 7.2 g/L
pH: 3.08

Bottled: June 2019
Released August 2019

www.pizzini.com.au

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