

2021 Mt Alexander Shire Riesling

The Wine The first blossoms of Spring, Snowdrops and Peonies. Aromatic and perfumed, with soft lime peel and Meyer lemon. Textural and soft sweetness on first sip, then citrus blossom and honey. Pale peach, fresh and just tender. It's like a steady Foxtrot in the soft light of dusk - flinty minerality partnered with acidity, hand in hand as the sun gently lowers in the sky. Then, as the light becomes dim and the music slows, the duo takes their last twirl and finish, the pair not wanting to linger in the low light.

The Vineyard A south-easterly facing slope at the foothills of Mt Alexander, at an altitude of 600m, this vineyard was planted 1999. The soil is loam, with weathered granitic sands and rock, which make an inimitable site for this Riesling planting.

Winemaking Notes Handpicked in early March, the whole bunches were delicately pressed into stainless steel for ferment, using only wild yeasts from the vineyard. The ferment lasted 10 days and was stopped early, with 18g residual sugar left. Racked into two beeswax lined 300L Artenova (Italian) Terracotta Amphorae and aged for 9 months.

Bottled under natural cork in late December 2021, the wine was not filtered or fined. Minimal sulphur additions.

About Artenova Amphorae

Hand-crafted in Chianti, Italy from ancient clay of the region, these terracotta amphorae pots allow the wine to age whilst not imparting any flavour influence. Terracotta is an inorganic medium, that allows the wine to "breathe". This results in an elegant and soft palate, whilst enhancing aromas which reflect the natural flavours of the Riesling grape. The finished wine is therefore full of pure fruit expression and varietal character.

Palate Mineral and flint. Off-dry (RS18), with hints of honey, white florals and stone fruit. Pairs well with Thai Green Chicken.

Place, People or Play Place · This wine is an expression of our Faraday vineyard. Very little winemaking, raw and unadapted, this Riesling speaks for the unique site in which the grapes are grown.

Varieties 100% Riesling.

Soil Granitic sands.

Maturation In two 300L Terracotta Amphorae; 9 months.

Closure Natural cork.

RRP \$28.00.

