

TRIPELPUNKT[®]

A RIESLING TESSELLATION

THREE EDEN VALLEY OLD VINE SITES

AN ELUSIVE TRIUMVIRATE | PRECISION | TEXTURE | BALANCE

5 STAR WINERY ★ ★ ★ ★ ★

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION)

TOO NEW FOR REVIEWS!

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★★★★★
5 STAR WINERY
JAMES HALLIDAY

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WINE CO.**

Three old-vine sites experienced near perfect ripening conditions for Riesling in January. The early start to Spring & Summer meant we picked earlier than last year. Late January rainfall heralded a mild February allowing the Riesling to ripen progressively while retaining great natural acidity.

In physics the triple point is the thermodynamic conditions at which the solid, liquid and gaseous phases of a substance coexist in equilibrium. Our quest is for the oft-elusive triple point of riesling: precision, texture & balance. Riesling from three old vine sites: Springton, Flaxman Valley & Angaston Hills. Hand-picked. Whole-bunch pressed. 18 hours skins contact.

Exotic aromas of Jasmine, Honeysuckle and Mandarin float alluringly from the glass and lead to a texture laden yet delicate palate evoking new season pink lady apples, mandarin with a finely textured finish of mineral bath salts with a subtle edge of refreshing quinine.

VINTAGE 2015 ALCOHOL 11.5% TOTAL ACIDITY 6.0g/l PH 2.93
RESIDUAL SUGAR 6.1g/l SUITABLE FOR VEGETARIANS/VEGANS

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