



## SKILLY RIESLING

### COLOUR

Brilliant in clarity and appearance, the initial green tints making way to light straw as it ages

### NOSE

Initial aromas of green apple, lemon skin, and lychee slowing making way to quince and buttered toast flavours as the wine starts to slowly age

### PALATE

Tending to be lean and delicate in style being built on a tight core of natural acidity, the palate and aroma both feature green apples, pome fruits, and lemon zest in a long and linear expression of the variety.

### WINE MAKING

A single vineyard wine from our Woodvale vineyard that lies beneath Mount Oakden in the Skilly Valley, this cool and easterly facing block reflects a unique terroir within the Clare Valley. Rieslings that are made from parcels of fruit from the Skilly are typically very delicate and lighter in texture, with lower alcohols, brilliant clarity, and higher acidities than warmer parts of the valley. The hand-picked fruit, completely free run juice and a cool and protracted ferment all play important roles in shaping this wines uniqueness and individuality.

### FOOD PAIRING

Seared scallops with chili and lime dressing

### VINTAGE NOTES

An excellent year in the Skilly, the region being cooler and later than most parts of the Clare Valley. Its elevated position and the unique effects of the gully breezes that are common during January and February push the harvest dates for this sub region well into late March and early April.

### QUICK NOTES

VINTAGE  
2020

WINEMAKERS  
Kevin Mitchell

GRAPE VARIETY  
Riesling 100%

GROWING AREA  
Clare Valley

ALC %/VOL  
12%

TITRATABLE ACIDITY  
8.3g/L

PH  
2.9

CELLAR POTENTIAL  
Will age beautifully for  
potentially  
twenty-years

OAK  
n/a

MATURATION  
n/a