



2022 Adelaide Hills Riesling



REGION	Adelaide Hills
WINEMAKER	Alister McMichael
SINGLE VINEYARD	Yes
Vegan	Yes
Season	2022 was an exceptional year in the Adelaide Hills for whites. With a long cool ripening season, white grapes were able to mature evenly. The cooler weather gave rise to higher than average natural acidity which gave rise to a higher degree of citrus notes if picked early.

Vinification In the cold hours of the morning, we selected and harvested our grapes and left them to cold settle in a cool room for 10 hours prior to pressing. We used a long, gentle press cycle and we press cut early to remove any harder phenolics in the juice. We inoculated the juice with an Austrian derived yeast culture and fermented in large format neutral old french oak for 4 months before racking, blending, filtration and bottling.

Tasting Notes Appearance: Pale straw hue with glints of polished silver.

Aromas: Immediate perfume of fresh citrus fruits. Fresh ripe lime notes dominate the aromatic profile. There is a subtle hint of white flowers that follow, elderflower in particular.

Palate: Again the citrus hits hard with fresh lime however on the palate a touch of nashi pear follows the citrus fruit. Crisp and mineral, slightly flinty wet river slate on the finish.

Pairing: This wine would pair well with any white fish dish, fresh oysters or a mild Thai green chicken curry. Crisp summer salads would also pair well with this wine. This wine is dry and perfect for Australian summers and would pair best with good company. Cheers.