



HANDPICKED™  
WINES

## 2021 Trial Batch skin-contact Riesling

- Wild fermented in ceramic & terracotta eggs
- 3 months skin contact
- Aromatic and textural



### A NOTE FROM THE WINEMAKER

Loads of flavour and texture and amazing aromatics.

### SEASON

The 2021 season was long and cool. Harvest was later than usual and meticulous attention to developing ripeness and harvest timing was rewarded with balanced fruit of great flavour intensity and fresh natural acidity.

### WINEMAKING

This fruit is from a vineyard in Dromana, on the Port Phillip side of the Mornington Peninsula. It was handpicked and destemmed then treaded lightly by foot before being put into two egg fermenters – one ceramic and one terracotta. The wine was fermented on skins with wild yeasts then remained on skins until it was pressed, just prior to bottling. It was neither fined nor filtered. No sulphur was added during maturation, only a very small addition at bottling, simply to ensure it gets to you as fresh as it left the winery.

### TASTING NOTE

A very perfumed wine with aromas of lime, candied lemon peel, orange water, orange blossom, slate, powdered ginger and five spice.

The palate is punchy with a citrus base note and layers of spice, dry ginger and orange peel.

Chewy natural acidity makes the mouth water and skin-contact adds tannin and texture. There is a lot going on!

### REGION

The Mornington Peninsula is a maritime region about 50km south-east of Melbourne city centre. The climate is moderated by sea breezes year-round and the weather is famously capricious, giving rise to Melbourne's famous "four seasons in one day". Even so, summers are mild, and autumn is generally gentle and calm. A spine of hills runs down the centre of this thin isthmus and the vineyards at about 200m elevation are slightly cooler than those on the lower lands. The region is characterised by small, premium vineyards. Sometimes referred to as 'Melbourne's playground', the Mornington Peninsula is a popular holiday destination throughout the year.

### Food Match

Roasted pork belly with crackling, a strong hard cheese such as an aged Cheddar.

### Wine Style

Crisp & Refreshing  
Textured & Savoury

### Service

TEMPERATURE  
8-12°C

CELLAR POTENTIAL  
Drink now

