STJOHNS



RIESLING

COLOUR: Brilliant Straw

NOSE: Lifted florals of jasmine flowers and rose petals, mixed with fresh lime juice.

PALATE: Freshly squeezed citrus and spice with a tight mineral definition. Zesty lemon and lime characteristics. A long, succulent and clean finish with mouth watering acidity leaving you wanting more.

VINTAGE: A great vintage with prime conditions allowing the Riesling to ripen beautifully.

WINEMAKING: The balance of the fruit is pressed straight into a mixture of new and 1-2 year old French puncheons and barriques. A few bunches which were set aside are added into the oak for extra skin contact during fermentation and maturation, giving a rich mouthfeel and adds depth and complexity. Natural fermentation and maturation on lees for 10 months.

VINTAGE: 2022 **TA**: 8.2

ALC: 11% **RS:** 0 g/L

pH: 3.14 CELLARING: 9 years

