



Butlers' Grant Reserve Riesling 2019



APPELLATION

Twenty Mile Bench

BRIX AT HARVEST

20.0

ALCOHOL

12.5%

RESIDUAL SUGAR

3.5 g/L

VARIETAL/CLONE

Riesling (Weis)

TOTAL ACIDITY

6.48 g/L

AVAILABILITY: Wine Club

WINEMAKING: Cold soaked before pressing. 25% noble rot. Barrel fermented and aged in neutral puncheons (500L barrel) for 9 month. Lees stirred with full wild ferment and malolactic fermentation.

VINTAGE NOTES

2019 growing season started off wet and cool with bud break later than normal. The summer saw higher amounts of rain and humidity, putting pressure on crop cleanliness. Warm weather throughout August helped advance the growing season into the harvest period.

Fruit quality was very high, with naturally reduced yields showcasing great fruit concentration and character. We expect the 2019 vintage to display crisp, fresh, mineral driven wines with bright acidity and elegant structure. 2019 is promising to be a standout vintage and the wines vow to be quintessentially cool climate and poised in style, particularly with Pinot Noir.