



## GRAPE VARIETY

Riesling

## COLOUR

Light to medium in colour.

## NOSE &amp; PALATE

Subtle orange blossom. White nectarine.

Slatey. Elegant. Dry.

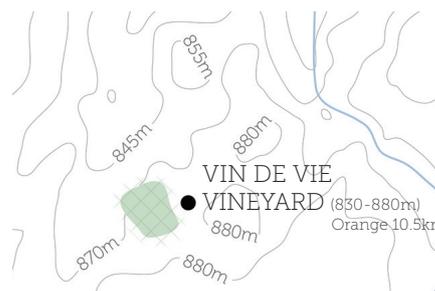
## VINEYARD REGION

Vin de Vie Vineyard (100%).

Orange, New South Wales.

## VINEYARD ALTITUDE

845 meters above sea level.



## VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, Orange at an altitude of 845 meters above sea level, these vineyards have extremely fertile soil, rich in volcanic ash. It is deep well drained clay loam, and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites.

One of NSW's cooler regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between summer and winter months, an average rainfall of approximately 875mm per annum. With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of its cooler temperatures, and unique typography, but also benefit from over 9hrs per day of direct sunshine during the growing season. The combination of both the cooler climate and plentiful sunshine, is vital to the fruits ability to develop intense aroma and maintain flavour, giving these grapes a long mouth feel and flavour profile.

## WINE ANALYSIS

Alc: 12.0% pH: 2.94 TA: 7.34 RS: 2.8 g/L

## WINEMAKERS NOTES

To maintain the inherent fruit quantities, these grapes were harvested in small lots, in the early hours of the morning. After which, the grapes were placed in 1/2 - 1 tonne bins only, to enable better quality control and detect any fruit variation.

To avoid any skin maceration, the fruit was destemmed only, and must chilled to 10°C. The must is then drained and soft pressed only with each incremental increase in pressure. Following this, the juice is cold settled and racked, then warmed to 15-16°C and inoculated with selected yeast cultures. Fermentation is initiated in stainless and maintained at a temperature of 13-16°C.

Once fermented to the desired sugar level, this ferment was halted at 2.8g/L residual sugar, to achieve the desired flavour and acid balance. Due to the cooler climate, there was no need to acid adjust. It was then racked off hard lees, sulphur adjusted and left on light lees and stirred for 8-10 weeks. The wine was then settled and clarified before being bottled in August 2016.

## PEAK DRINKING

Enjoy now - 2020

## FOOD PAIRING

Spiced Duck Leg, Eggplant Parmigiana.