



**GRAPE VARIETY**

Riesling

**COLOUR**

Straw with green hues.

**NOSE & PALATE**

Vibrant lifted floral fruit of citrus blossom & Kaffir lime. Fine citrus varietal notes & alluring characteristics of biscuit & dry toast with a distinct mineral mid-palate and tight balanced crisp finish.

**VINEYARD REGION**

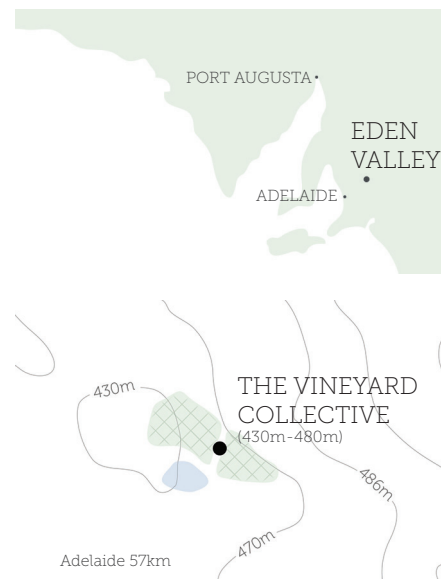
Eden Valley, South Australia Single Vineyard

**VINEYARD ALTITUDE**

470 meters above sea level.

**HARVEST DATE**

17th March 2015



**VINEYARD CONDITIONS**

Vintage Conditions - Following the best rainfall for five years during the winter and spring of 2009, Eden Valley experienced a mild spring, with moderately warm days, resulting in an early budburst, followed by a cool and wet period. Warm weather continued for the remainder of the growing season, resulting in healthy canopies thereby accelerating ripening, until March where cool mornings & nights slowed the harvest resulting in excellent Riesling with characteristic delicacy, finesse and mouth-watering, natural acid

2010 resulted in a Classic Riesling that is balanced, fragrant & delicate with the ability to age gracefully.

**WINE ANALYSIS**

Alc/Vol: 12.5%, pH: 2.93, TA: 6.90g/L, Rs: 2.3g/L

**WINEMAKERS NOTES**

Following continuous monitoring during the season, harvesting commenced in the cool of the morning on 2nd March 2010, the grapes were destemmed only to avoid any skin maceration, chilled to 10 C, drained & lightly pressed. Following this the juice was cold settled, assessed and subsequently racked then warmed to 15 C prior to inoculating with a selected yeast culture. This wine is made from free run & soft pressings juice only. Fermentation was initiated & maintained in stainless at a temperature of 13-16C, subject to the rate of fermentation and tasted twice daily during fermentation. Once fermented to the desired sugar level, this ferment was halted at 1.5 g/l residual sugar by reduction in temperature, to achieve the desired sugar/acid balance. Following settling for approximately two weeks the wine was racked, chilled and sulphur adjusted, then left on light lees for three months.

Further adjustment of residual sugar was attained by back blending a % of 'off dry' Riesling prior to stabilising, filtration & preparation for bottling.

**PEAK DRINKING**

Now – 2020

**FOOD PAIRING**

Sashimi, Fish Tartars and Seared Tuna with Sesame.