



GRAPE VARIETY

Riesling

COLOUR

Very pale straw, with traces of green.

NOSE & PALATE

Bright floral and aromatic with citrus and apple blossom notes. Vibrant citrus zest, apple with underlying lifted chalky fringes and minerality balanced by a succulent crisp acid finish with a trace of Residual Sugar.

VINEYARD REGION

Eden Valley, South Australia Single Vineyard

VINEYARD ALTITUDE

440 meters above sea level.

HARVEST DATE

4th March 2015



VINEYARD CONDITIONS

A traditionally wet Autumn & Winter was followed by a mild dry Spring, providing excellent conditions for fruit set, preceding essentially a dry mild Summer, with the exception of significant rain during January, providing a much needed revitalisation to our Vineyard, perfect timing for veraison. Cool conditions from February to April provided near perfect ripening conditions resulting in optimal ripeness and higher naturally acidity.

2015 resulted in a classic Off Dry Riesling that is balanced, fragrant and delicate.

WINE ANALYSIS

Alc/Vol: 11.0%, pH: 2.90, TA: 6.95g/L, Rs: 8.7g/L

CLONE

G198

WINEMAKERS NOTES

Following continuous monitoring during the season, harvesting commenced in the cool of the morning on 4 March, 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 is 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 8.7g/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 four months.

Tweaking of acid levels with Citric was only addressed following stabilisation, filtration & preparation for bottling.

PEAK DRINKING

Now – 2025

FOOD PAIRING

Pungent Cheese, Panna Cotta and Pavlova.