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# GREYSTONE SEA STAR RIESLING 2016

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*Sam Kim 95pts-5 Stars*  
*Raymond Chan 19+/20*

Clear and light gold in colour. A nose of aromatic herbs, lavender, rosemary and thyme. Palate is hefty, soft and creamy textured with salivating acidity and lingering lemon sherbet length. Ripe peach and citrus fruits add layers of complexity. A wine to savour now or age to 2024.

## VITICULTURIST'S NOTES

Mainly clone 239 on *Riparia gloire* rootstock, this Riesling was sourced from several high clay over limestone slopes on the Greystone vineyard. Vines consistently produce small, tight bunches of intensely flavoured fruit and an Indian summer encouraged slow ripening, the fruit developing great length and complexity, ripe, tanned skins, lovely lignified seeds and rich spicy flavours. Handpicked.

**Date picked:** 22 April 2016

**Brix:** 21.7 | **TA:** 8.32g/L | **pH:** 3.12

## WINEMAKER'S NOTES

Whole bunch pressed after a short skin soak. Zero botrytis and picked early for lower sugars and a balanced dry style. Fermented at 14 degrees C for two weeks through to dryness. Kept cool post ferment. Extensive lees stirring contributes texture and layers. Bottled onsite without fining.

**Bottling Date:** 28 September 2016

**TA:** 5.9g/L | **pH:** 3.33 | **Alcohol:** 13.0% | **R/S:** 3 g/L