

## Mt Difficulty Target Gully Riesling 2006

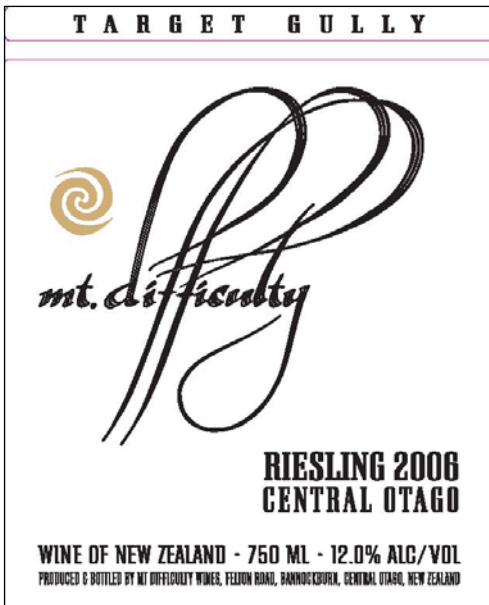
Citrus and stonefruit compete with floral notes in the aroma of this Riesling. On the palate these flavours dance in harmony. Residual sugar ( $28\text{gL}^{-1}$ ) has been retained to balance the high natural acidity, this residual sugar has also fleshed out the mid palate of the wine. This wine will richly reward those who can cellar it.

### Winemaking Considerations

The Target Gully Riesling is a style crafted to balance residual sugar in perfect harmony with the natural acidity. The fruit benefited from both the warm summer and the cool autumn of 2006 arriving in perfect condition at the winery. The fruit was hand harvested and carefully processed through the winery – some lees were racked across for fermentation to enhance palate weight further. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped by chilling in order to balance the natural acidity with residual sugar.

Alc: 12.0% • Tit. Acidity:  $8.4\text{gL}^{-1}$  • pH: 2.92 • Residual Sugar:  $28\text{gL}^{-1}$

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