

# Derwent

ESTATE WINES



## 2021 Riesling

### Tech details

Alcohol: 13.2%

Residual Sugar: 3.5g/L

TA: 6.9 g/l

pH: 3.26

Yield: 8t/ha

Harvest date: March 2021

Bottle Date: September 2021

### Winemaking

Hand picked on three separate picking days to capture three different flavour profiles; lean and tight, citrus and soft. Pressed under inert gas. The juice is fermented within 24hrs of harvest, without being chilled or reheated.

The fermentation takes place using cultured yeast at extremely cool temperatures (below 10 degrees C), over 30-35 days. The wine is stabilised, lightly fined, filtered and bottled. All within 90 days from harvest.

### Viticulture

On a north facing bank of the Derwent River this 30-year-old cool-climate vineyard in Southern Tasmania has its Riesling block on the uppermost slope. The soils are shallow, permeable loams over limestone that allow this variety to develop intensity and definition while retaining delicacy.

### Tasting notes

This wine showcases the impact of our high subsoil calcium levels. Enjoy every sip as it unveils a unique fruit profile, a sophisticated acid composition, the use of wild yeast, and seamlessly blended French oak undertones. Awarded best chardonnay at the 33rd Tasmanian Wine Show.

**Aroma:** Mandarin, lime, honeysuckle.

**Palate:** Citrus, sherbert, chalky phenolics, bright acid finish.

