



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

Lively and aromatic, this bottle is a match made in heaven with its velvety texture and zesty finish. Its time in the bottle has crafted a flawless balance between fruity flavors and a tangy kick.

Aroma: Mandarin, lime, honeysuckle.

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

Cellaring Potential

20 years

Food Matching

Shellfish, raw/cured fish, pickled vegetables

Oysters or prawns, kingfish ceviche, pork belly with pickled radish.

