

2025

IN GOOD HANDS

# RIESLING GEWÜRTZTRAMINER



## Tasting Notes

Nose - An aromatic bomb! Featuring rose petals, lime florals, lychees and a hint of ginger like spice.

Palate - The initial palate is Riesling dominate - delicate, lime zest, with fine boned structure, before the Gewürtztraminer arrives to lift the heady characteristics even further with musk sticks and quince, and texture to boot.

Pairing - Crab mayonnaise with melba toast and herb salad.

Fermentation -  
Co-fermented in  
combination stainless steel  
and french oak puncheons.

Alcohol - 13.5%  
Acidity - 5.49g/L Residual  
Sugar - 2.4  
Cellaring - Drink now or  
cellar up to 10 years



## Technical Notes

Vineyard - Both the varieties were sourced from vines over 20+ years old based in Frankland River.

Comprising of 70% Riesling & 30% Gewürtztraminer. The Gewürtztraminer is grown on north south orientated vine rows, and across the road the Riesling is grown at a slightly higher altitude on gravelly soils.

Winery -The Riesling and Gewürtztraminer were picked together, and then processed together. Two-thirds of the juice was co-fermented in stainless steel, and the remaining third was co-fermented in an older French puncheon. The two portions were then blended.