

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 puncheon

Alcohol - 13.5 Total

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.

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.