



Seville Estate 2019 Off Dry Riesling

Winemakers Comments:

The 2019 Vintage was short and compressed with fantastic quality across all varieties. The warm and dry season contributed to the short ripening period. We were lucky though, good rain fall during winter and early spring meant our rich red soils were at full water capacity. The vines utilised this water source to establish healthy canopies allowing the fruit adequate shading during hot days. Minimising sun burn is crucial to the quality of the fruit and also to maintaining the lifted perfume characters in our wines.

We experienced average rain fall at the start of the season until an eight-week dry spell which started in mid-January. After two weeks of dry warm conditions, it was clear ripening would begin to move quickly, this was similar to the 2016 vintage which was compressed and chaotic. Fortunately, I learnt from that vintage and we quickly prepared to receive 'lots' of fruit in a very short period of time.

Harvest date: 08/03/2019
Baume: 10.5 b \grave{e}
pH: 3.18
TA: 7.5
Soil: deep red volcanic / basalt

Elevation: 200m
Aspect: East
Clone: Unknown
Yields tons/acres: 2.4

Vinification:

The Riesling was handpicked and whole bunch pressed taking a pressings cut at 60% extraction. The juice is run to tank where natural fermentation occurs with temperature control. The temperature is maintained below 18 degrees to maintain as much fragrance as possible. The fermentation is slow and finished with 14g/l residual sugar. Left on lees for 8 months, racked, clarified and bottled.

Tasting Notes:

A pale straw yellow colour with a clear hue. The wine is delicate with white flowers and citrus tones. The palate is fine with seductive white melon fruits that transition into a more complex mouth fill. The residual sugar is well integrated and adds complexity while not tasting sweet and finishes dry. Lime sorbet-like acidity gives freshness and crunch. The wine is designed for long cellaring with a potential for up to 10 years. Drink 2021-2028

Wine Analysis:
Production: 130 dozen
Alcohol: 12.2%
Ph: 3.11
Acidity: 6.6 g/L
Residual Sugar: 14g/L

Reviews: **93 points Halliday Wine Companion**