



Seville Estate 2018 Riesling

Winemakers Comments:

The 2018 growing season was divided into two halves. Winter and Spring was cool with good rain fall and moisture in the soils. Vine growth took advantage of these conditions and we achieved great canopies with higher than average crop levels heading into summer. Some high humidity days over the Christmas period meant we needed to be in high alert from the elevated disease pressure. Luckily, Summer turned a corner and we experienced above average temperatures and below average rain fall. This continued through mid-January and February, prompted all varieties to ripen together and quickly. As a result, we experienced a compressed vintage with little time between the early varieties (Chardonnay & Pinot) and the later varieties (Riesling, Shiraz & Cabernet).

Harvest date: 13/03/2018

Baume: 11.0 b \grave{e}

pH: 3.21

TA: 6.5

Soil: deep red volcanic / basalt

Elevation: 200m

Aspect: East

Clone: Unknown

Yields tons/acres: 2.4

Vinification:

The Riesling was whole bunch pressed (30% skin contact for 24 hours) to tank then a light racking directly to older 500litre barrels and fermented using 100% wild yeast. Older (neutral) barrels are used to gain a 'barrel ferment' character while not introducing new oak flavours and tannins. The wine was then aged on lees for 10 months, racked, clarified and bottled

Tasting Notes:

A pale straw yellow colour with a clear hue. The wine shows delicate white peach fruits with cinnamon spice and a creamy lime lees complexity. The palate is pure and fine with great balance of acidity, phenolics and fruit weight. Lime sorbet-like acidity gives freshness and crunch. Brioche like lees characters integrate well with perfumed white flowers, melon fruits and sweet spice. The wine is designed for long cellaring with a potential for up to 10 years. Drink 2021-2028

Wine Analysis:

Production: 220 dozen

Alcohol: 12.2%

Ph: 3.11

Acidity: 6.6 g/L

Awards: 95 Points The Real Review